



Merrifield

GARDEN CENTER

Herbed Oil

By Merrifield Chef Lilienne Conklin

Ingredients

½ bunch each, parsley and thyme

½ cup each, fresh basil and oregano

Zest of ½ orange

¼ teaspoon dried chili flakes

1 teaspoon whole black peppercorns

1 cup Extra Virgin Olive Oil

2 cups canola oil

Directions

Place all the herbs, zest, chilies and peppercorns in a large glass measuring cup or bowl. Pour the oils into a stock pot and heat to 200 degrees. Pour the hot oils over the herbs and let steep overnight. Strain the oil through a cheesecloth and discard the herbs. Place oil in desired container.