



## *The Edible Garden*

Recipe featured at Garden-to-Table Weekend featuring canning, pickling, and preserving, July 24

### **Herb Infused Olive Oil**

By: Brett August, finalist on *The Next Food Network Star*

*Makes 2 batches of oil*

#### **Ingredients**

1 liter of olive oil (choose a milder flavored oil so that it doesn't overpower the herbs)  
1 cup fresh basil  
1 cup fresh rosemary

#### **Instructions**

- Wash and dry your herbs. Slightly bruise the herbs so their aroma starts to seep out.
- Heat the oil just until warm.
- Stuff the herbs into the bottles. You don't need to stuff it full. A little goes a long way.
- Pour the oil over the herbs and let sit until cool. Seal the bottle and let it sit in a cool place for 1 week.
- Strain out herbs after a week. Reseal and keep out of the sun and in a cool place to avoid botulism. Enjoy your herb oil!