

# Infused Oil & Vinegar



*This technique is super simple but will impress your family and friends this holiday season – using infused oil or vinegar is a great way to add flavor to just about any dish!*

YIELD	PREP TIME	TOTAL TIME
6 -6oz. BOTTLES	20 MIN	60 MIN

## INGREDIENTS

36 ounces	Olive Oil or Vinegar
12 sprigs	Fresh Herbs like Rosemary, Tarragon, Basil or Thyme)

## CHEF'S NOTES

Other infusion options include chile peppers like Thai or serrano. Roasted garlic makes a great flavored oil, too!

For oil: We recommend a standard olive oil (not extra virgin) to get the most flavor infusion.

For vinegar: We recommend apple cider vinegar. Other options are balsamic, red wine or white vinegar.

## DIRECTIONS

1. Gather all necessary equipment and ingredients.
2. Place the oil or vinegar in a pot and bring up to a simmer.
3. While the liquid is warming, place the fresh herbs (or whatever you are infusing) in individual jars or bottles.
4. Pour the hot liquid into the jars/bottles. Allow to cool to room temperature before putting the lid on top of the container. The infused oil and vinegar can be stored in the pantry for a few months.



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