Italian Olive Oil Bread Dip



Adapted • Shared by Steve J

Ingredients

- 1/2 cup extra virgin olive oil
- 3 teaspoons minced garlic
- 1 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 1/2 teaspoons crushed red pepper flakes
- 1/4 teaspoon paprika
- 1/4 teaspoon coarse salt
- 1/4 teaspoon freshly cracked black pepper
- 2 tablespoons balsamic vinegar

Instructions

1. Heat 1/2 cup extra virgin olive oil in a small saucepan over medium heat, about 3 to 4 minutes.
2. In a small bowl, combine 3 teaspoons minced garlic, 1 teaspoon dried basil, 1/2 teaspoon dried oregano, 1/2 teaspoons crushed red pepper flakes, and 1/4 teaspoon paprika.
3. Once oil is hot, remove from the heat and pour over the garlic, herbs, and spices. Allow to cool for 5 minutes.
4. Season with 1/4 teaspoon coarse salt and 1/4 teaspoon freshly cracked black pepper. Drizzle with 2 tablespoons balsamic vinegar.
5. Let sit 30 to 60 minutes to cool and allow the flavors to infuse into the olive oil. Serve with crusty bread for dipping.

Notes

Source: The Stay At Home Chef
Author: Rachel Farnsworth

Olive oil infused with garlic, herbs, and spices, and a drizzle of balsamic vinegar. Italian restaurant not required!