

GARLIC INFUSED OLIVE OIL
with Georgian Fire Garlic
Makes 1 cup



INGREDIENTS

1c Extra Virgin Olive Oil
24 slivers Georgian Fire Garlic

NOTES:

The size of the slivers may vary, the approx. size we based our recipe on looks like a stretched-out dime.

A true tell of spoilage is the smell of rancidity in the oil (plastic smelling) and will depend on the age of your oil.

Garlic Olive Oil is great to have on hand; it adds flavor to any dish you may not want bits of garlic in. Useful for eggs, croutons, dipping bread, finishing off sauces & more!

DIRECTIONS

1. In a small sauté pan or pot, heat the oil and garlic over low until the garlic begins to turn color. This will take about 2-3 minutes. Be sure to heat over low to prevent overheating your oil. If any smoke comes off the oil, carefully cool to room temperature, discard and start again.
2. Cool to room temperature and store in the refrigerator for 24 hours before using to allow the flavor to intensify. The oil will continue to get stronger so if you find your garlic flavor sweet spot, strain out the garlic slivers and return the oil to your container.
3. Keep oil stored in the refrigerator between uses. The olive oil will last about a month or more in the refrigerator.

