



Italian Olive Oil Bread Dip



Ingredients:

- ½ Cup extra virgin olive oil
- 3 tsps Minced garlic
- 1 tsp Dried basil
- ½ tsp Dried oregano
- ½ tsps Crushed red pepper flakes
- ¼ tsp Paprika
- ¼ tsp Coarse salt
- ¼ tsp Freshly cracked black pepper
- 2 TBLs Balsamic vinegar

Method:

1. Heat extra virgin olive oil in a small saucepan over medium heat, about 3 to 4 minutes.
2. In a small bowl, combine minced garlic, dried basil, dried oregano, crushed red pepper flakes, and 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 coarse salt and freshly cracked black pepper. Drizzle with balsamic vinegar.
5. Let sit 30 to 60 minutes to cool and allow the flavors to infuse into the olive oil.
6. Serve with crusty bread for dipping.