

Bread Dipping Oil

1 T (2-3 large cloves) minced fresh garlic
1 T dried oregano
1 T dried basil
1 T dried parsley
2 tsp onion powder
2 tsp freshly cracked black pepper
2 tsp red pepper flakes
1 1/2 tsp kosher salt
1 tsp dried thyme
1/2 tsp dried rosemary
1/2 tsp garlic powder
1/2 cup extra virgin olive oil

In a small bowl, mix all herbs together. When ready to use, combine 1 tablespoon of the herb mixture with about 1/2 cup of high-quality extra virgin olive oil. If desired, add 1 tablespoon freshly grated Parmesan cheese. Serve with your favorite bread or pair with pasta or chicken dishes.

Note: Store remaining mixture in fridge for up to 1 week. If you'd like to store this mix longer, leave out the fresh garlic and add it when you're ready to serve along with the olive oil. You don't need to refrigerate the herb mixture.

Recipe by Garden Chef Terri Carter



ATLANTA BOTANICAL GARDEN