



Lemon Basil Infused Oil

(with Hollie's Homegrown glass bottle included)

9 oz. Grape seed Oil

1 large sprig of *Hollie's Homegrown* Lemon Basil
glass bottle

Heat Olive oil in a sauce pan on medium heat for 3 minutes. While the oil is warming up, use the back of a wooden spoon and gently hit (or “bruise”) the Basil several times (not too hard, this is just to release the flavors from the plant) and place it inside the glass bottle. After 3 minutes, turn off the heat and carefully pour the oil into the bottle with the basil (use a funnel if you are worried about spilling). Keep it on your kitchen counter until it is room temperature, and then place it in the refrigerator until you are ready to use it.

Use this oil as you would with any olive oil dish. It's wonderful in salads, vegetable dressings, marinades or sauces and adds a subtle Basil flavor.

Wine Paring Suggestions:

Lemon Basil's subtle citrus flavor wonderfully with Sauvignon Blanc or Pinot Noir wines.