

## **Basil Olive Oil**

In a large sauce pan, bring 4 quarts of water to a boil. Add the basil and cook for 15 min. Drain through a sieve and put basil into an ice water bath. When cool, drain and squeeze all the water from the basil. Place the basil and the oil into blender and pulse a few times. Then blend for 2 minutes to puree. Strain the infused oil through cheese cloth. Transfer to a sterilized glass bottle or jar and cover. The oil will keep, refrigerated, for up to 2 weeks.

This recipe comes to Cottingham Farm from Earthbound Farm.

