

**Basil Oil**

Yields: 4 servings

Preparation Time: 45 minutes

**Ingredients**

7 oz fresh basil leaves on the stem

1 tablespoon salt

3 cups vegetable oil

1 cheesecloth



**Instructions**

Pick the basil leaves off the stems and set aside. Keep the stems.

Bring 4 quarts of water to boil in a stock pot. Add salt. Add the basil leaves and blanch for 20 seconds. Strain leaves and cool in 3 quarts of ice water. Strain leaves out of the ice water and set on paper towels to drain.

Using the same boiling water, add the basil stems and cook for 2-3 minutes. Strain and cool in ice water bath.

Using a blender, add the blanched leaves, stems and oil. Mix on high for 20-30 seconds until mixture becomes a puree. Transfer the oil to a small pot over medium-high heat. Barely bring basil oil to a simmer and whisk continuously for 2-3 minutes.

Transfer the oil into a metal container and cool in an ice bath for 5 minutes, stirring continuously. Cover and refrigerate the cooled oil for 24 hours. Strain the oil through a fine mesh strainer, then strain again through the cheesecloth. You may need to squeeze with your hands to strain the oil completely from the cheesecloth. Put finished oil into a squeeze bottle.