

## ROSEMARY-GARLIC OIL

*(slightly modified from Fine Cooking magazine, issue #80)*

- 1-1/2 cups extra-virgin olive oil
- 2 cloves garlic, smashed and peeled
- 3 sprigs fresh rosemary

Heat the olive oil and garlic in a small saucepan over medium heat, stirring occasionally, until the garlic starts to bubble steadily, 3 to 4 min. Add the rosemary, remove from the heat, and let cool to room temperature. Transfer to a clean glass jar or other storage container, cover, and refrigerate. Use within five days.