

# Basil Oil

[www.prouditaliancook.com](http://www.prouditaliancook.com)

## Ingredients

2 cups            packed basil leaves  
1 cup            extra virgin olive oil  
Pinch of salt

## Instructions

1. Wash basil leaves then blanch them in boiling water for 1 minute.
2. Remove and place in an ice bath to cool down.
3. Squeeze out water and dry with paper towel.
4. Place blanched basil, the oil and salt into a blender or food processor and puree.
5. Let it settle a little then pour into a glass container.
6. Use immediately or refrigerate. Flavors are even more intense the next day.
7. Keeps for 1 week refrigerated.

## Uses for Basil oil <http://blog.thenibble.com>

**Eggs:** Cook eggs in basil olive oil. It's an easy way to liven up eggs with fresh herb flavor.

**Caprese Salad:** Amp up the fresh basil flavor on a Caprese salad (sliced tomatoes and mozzarella di bufala with fresh basil and olive oil) by using basil oil instead of plain olive oil.

**Pesto Sauce:** Make a large batch of pesto sauce. Freeze in ice cube trays for later use. After the cubes are frozen, transfer them to a heavy duty plastic freezer bag or a plastic container.

**Pasta Sauce:** Use it as a simple pasta topping, just as you would plain olive oil. Drizzle over pasta and toss.

**Baked Potatoes:** Instead of butter, drizzle basil olive oil into baked potatoes and add some fresh grated Parmesan cheese.

**Bread Dipper:** Make an easy bread dipper to serve with slices of warm, crusty baguette or crudités.

**Fruit Salad:** Drizzle over fruit salad. Add a chiffonade of fresh basil.

**Vinaigrette:** Mix with your favorite vinegar.

**Pizza:** Drizzle on a pizza before serving.

**Meat & Fish:** Add to marinades; rub onto meat and fish before grilling.

**Hor's d'Oeuvre & Snacks:** Brush onto toasted baguette slices and top with ricotta cheese. Garnish with some color: half a grape tomato or a strip of roasted pepper, for example.

**Fresh Basil Substitute:** If you find yourself without fresh basil for a recipe, add a bit of basil olive oil.