

Holiday Herb Oil

This recipe bottles up all the flavors of Thanksgiving into a fragrant, delicious herb oil so you can use it to liven up any holiday meal.

If you're anything like the rest of America, you're probably loading your cart at the grocery store with one-ounce packs of fresh herbs for holiday meals. Not only are those expensive, but they wither and blacken quickly in the refrigerator. It's a much better idea to make this oil instead. Make this herb oil and you will have a flavorful oil for drizzling on everything in the next month.



- ☐ 20.29oz (600 ml) Grapeseed oil
- ☐ 3oz (85g) Shallots, sliced very thin
- ☐ 1.8oz (50g) Garlic, elephant, sliced very thin
- ☐ 0.07oz (2g) Coriander seed
- ☐ 0.14oz (4g) Black pepper, whole
- ☐ 3oz (10g) Nonfat dry milk powder
- ☐ 0.25oz (7g) Sage, fresh (no stems)
- ☐ 0.71oz (20g) Rosemary, fresh (no stems)
- ☐ 0.35oz (10g) Thyme, fresh (stems on)
- ☐ 0.18oz (5g) Chives, fresh
- ☐ 0.14oz (4g) Bay leaf, fresh
- ☐ 0.35oz (10g) (1 Lemon) Lemon peel

NOTES:

I use Pompeian brand grapeseed oil from my local supermarket which comes in a 24oz bottle. I use the entire bottle so as not to have a little bit of oil left over. The recipe calls for 600ml or 20 ounces.

Another excellent use for this oil is to make mayonnaise. Just add a bit of lemon juice to brighter up the final product

INSTRUCTIONS:

- 1** Gather your oil, the herbs, Strip leaves from rosemary and sage stems. Leave the thyme on the stem though. Weigh out all the herbs and place together but keep the bay leaf and the lemon peel separate.
- 2** Give the peppercorns and coriander seeds a good crack. Peel and thinly slice the garlic and shallots.
- 3** Set a 3-quart saucepan on medium heat. Pour in the grapeseed oil. When the oil has reached 300 deg F, add the garlic and shallots and fry them until they are golden brown, about 8 minutes. Do not let them burn. You will not be able to remove that flavor.
- 4** Add in the cracked coriander, pepper, and bay leaf. Let them cook for 30 seconds. Add the nonfat dry milk powder. Let cook for another 30 seconds.
- 5** Turn off the burner. Add in the herbs and stir to push herbs down below the hot oil. Once the mixture has calmed down from cooking and the herbs have settled, you can transfer the mixture to a cooling vessel and chill overnight.
- 6** Remove the cooled-oil mixture from the fridge and set up a strainer with cheese cloth over a bowl. Strain the herbs and allow them to drip an hour or so until all the oil has passed. Try not to push it through. Be patient and let gravity do its thing. Bottle up your holiday herb oil. Keep it in the refrigerator, ready for use.

<https://www.chefsteps.com/activities/holiday-herb-oil>

<https://www.youtube.com/watch?v=mCkeZb6tN-c&t=80s>