

Herb Mix for Dipping Oil

Dipping bread in an excellent quality olive oil surpasses spreading butter on bread both in taste and healthfulness. Mix a batch of these dried herbs, and store extras in your spice cabinet for a quick, colorful presentation of a fresh baked loaf of bread. Serve the dipping oil on a rimmed plate for a communal presentation, or set the table with small individual dipping bowls at each place setting.

- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1 teaspoon sea salt (or 1/4 teaspoon table salt)
- 1/4 teaspoon garlic powder
- 1/2 teaspoon fresh, coarsely ground black pepper
- 1/4 – 1/2 teaspoon crushed red pepper flakes

- (1) Mix the dry herbs and spices in a small bowl. Store in an airtight container until needed.
- (2) Place a layer of your finest olive oil in a shallow rimmed plate, or individual dipping bowls.
- (3) Sprinkle a small portion of the herb and spice mixture on top of the olive oil.
- (4) Dip torn pieces of bread in the oil; (no double dipping!)