

Chive Oil

Description:

Serving Size: 1 Liter

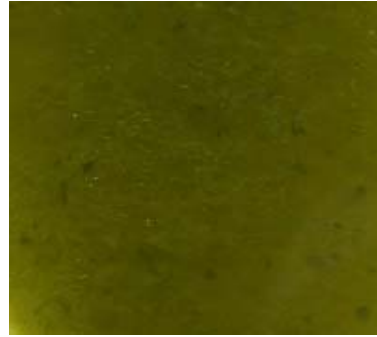
Categories: Sauces

Cost Per Serving
\$ 7.51

Action Date Initials

Created: 7/16/2012 CR

Revised:



Amount	Measure	Ingredient	Preparation Method	Product No.
0.240	kg	Chives		20-100000882
1.000	lt	Olive oil		20-100001607
0.009	kg	Salt		20-100001323

Method of Preparation:

- Bring a small saucepan of water to a boil. Add the chives and blanch for 10 seconds.
- Drain and transfer to an ice bath.
- Remove from ice water and pat dry on paper towels, squeezing to remove as much of the excess water as possible. Roughly chop and transfer to a blender/processor.
- With the machine running, add the oil and process until smooth.
- Season and strain through a fine mesh strainer, pressing against the solids with the back of a spoon to extract as much oil as possible.
- Refrigerate.
- **Note:** This oil has not been pasteurized