

LEMON ROSEMARY DRESSING



SERVING SIZE

14



INGREDIENTS

ITEM

Sprig Rosemary
Garlic Clove, Peeled
Strip Lemon Peel (About 1-inch X
1/2-inch Strip)
Olive Oil
Lemon Juice

QUANTITY

1
1
1
3/4 Cup
1/4 Cup



PREPARATION

- In a small saucepan, combine the olive oil, rosemary sprig, peeled garlic clove, and the strip of lemon peel.
- Heat the oil over low heat for 5-10 minutes, allowing the rosemary, garlic, and lemon peel to gently infuse the oil with flavor. Be careful not to let the oil boil or simmer.
- After 5-10 minutes, remove the saucepan from heat and let the oil cool completely, leaving the rosemary, garlic, and lemon peel in the oil as it cools.
- Once the infused oil has cooled, remove the rosemary, garlic, and lemon peel from the oil.
- In a small bowl or jar, whisk together the infused olive oil and the lemon juice until well combined.
- Add salt and freshly ground black pepper to taste, if desired, and whisk again.
- Transfer the dressing to a bottle or jar with a tight-fitting lid. Shake well before serving.
- This dressing can be used immediately or stored in the refrigerator for up to one week.