

THE BEST OLIVE OIL & BALSAMIC VINEGAR BREAD DIP



Ingredients:

½ cup Ariston olive oil
3 cloves garlic, minced
1 teaspoon dried oregano
1 teaspoon dried thyme
Kosher salt
fresh cracked pepper
5 tablespoons Ariston balsamic vinegar
¼ cup shredded Parmesan cheese
Sliced French baguette for serving

Recipe:

1. In a small saucepan combine olive oil and garlic over medium low heat. Heat for 12 minutes, stirring occasionally.
2. Remove from heat, stir in oregano, thyme and a moderate pinch of salt and pepper.
3. Pour oil mixture into a wide shallow serving dish.
4. Pour in balsamic vinegar and sprinkle with shredded Parmesan.
5. Serve with sliced French baguette for dipping and enjoy!