

Herb Bread Dipping Sauce

Compliments of Chef Richard's Kitchen

20 Servings

1 cup extra virgin olive oil
1 tablespoon dried basil
2 teaspoons dried parsley
2 teaspoons dried thyme
2 teaspoons dried oregano
1 teaspoon dried rosemary
1 teaspoon black pepper
1 teaspoon garlic powder
1/2 teaspoon salt
1/4 teaspoon red pepper flakes

Mix all dried ingredients together.

Place olive oil in a cruet bottle.
Place about 1T herb mixture on a
small plate.

Cover with about 1/4C olive oil.

Serve alongside of warmed bread wrapped in a towel and placed in a basket.

