

Basil Oil

One of the best ways to preserve the true taste of basil for the winter months. Those little pots of herb from the supermarket never taste quite the same as summer grown basil.

Fill a clean jar loosely with sweet [basil](#) leaves and add extra virgin olive oil to fill.

Seal tightly and leave in a sunny windowsill, shaking every couple of days.

After two weeks store the bottle in the dark until needed, do not drain the oil off from the leaves before use.

This oil can be used in dressings and marinades throughout the winter, and drizzled over pasta dishes to remind you of the summer warmth!