



Homemade Sage Oil

This recipe is something I developed especially for the Green Onion Pizza. It was right after Thanksgiving, and I had a lot of sage leftover. Since I had no other plans for the sage, and I decided the pizza needed an herbal notes, this seemed like a good way to use it.

Ingredients

3.5 grams minced fresh sage

Whole sage stems

4 TBSP extra virgin olive oil

(NOTE: Upscale this recipe as you see fit.)

Directions

Mix the minced sage and the stems in a small saucepan.

Warm on low temp for 5 minutes

Allow to cool and cover.

The longer the sage and the oil spend together, the more potent the oil will be.

Strain out the sage solids and use the oil as required.