

Cilantro Oil

Amount	Measure	Ingredient - Preparation Method
2	cups	packed fresh cilantro - stems removed
1	cup	canola oil
1/2	teaspoon	salt
1	pinch	cayenne pepper

Bring a medium pot of water to a boil. Add the cilantro and blanch for 10 seconds. Remove and shock in an ice bath. Pat dry well on paper towels, squeezing to remove excess water. Roughly chop and transfer to blender. With the machine running, add the oil, salt and cayenne and process until smooth. Transfer to a bowl, cover, and refrigerate overnight. Strain through a fine mesh strainer, pressing with the back of a spoon to extract as much oil as possible. Transfer to a squirt bottle and refrigerate for up to 2 weeks.