



### **Sun Dried Tomato Herb & Olive Oil Dip**

- 1/2 teaspoon dried thyme
  - 1/2 teaspoon dried oregano
  - 1/4 teaspoon powdered garlic
  - 1/4 teaspoon fine minced rosemary
  - 1/2 teaspoon ground black pepper
  - 1/4 teaspoon salt
  - 1/4 teaspoon crushed red pepper flakes
  - 1 teaspoon grated Parmesan cheese
  - 3 Tablespoons olive oil
  - 1/2 Tablespoon fine chopped fresh basil
  - 1 teaspoon fine sliced or chopped marinated dried tomatoes
  - 1 Tablespoon dried tomato olive oil
- Note: Add additional olive oil to the serving plate as desired

In a small bowl, combine thyme, oregano, garlic powder, salt, red pepper flakes, and Parmesan cheese.

Stir in olive oil to moisten ingredients. Stir in fresh basil, chopped dried tomatoes, and dried tomato olive oil.

Serve as a dipping sauce with crusty Artisan bread

Prep. Time: about 5 to 8 minutes      No cooking time

Yield: about 4-6 servings

**About the Recipe:** The ultimate temptation is that dish of delightful dipping oil, which is served along with a basket of warm crusty bread at many restaurants. This recipe captures a multitude of herbal flavors in the olive oil and combines them with slivers of sun-dried tomatoes, fresh basil, and a touch of Parmesan cheese. Watch out! It's just wonderful with that fresh Artisan bread chunks.