

Fried Herbs

Swick

Makes 1/4 cups | Active Time: 15 minutes | Total Time: 15 minutes

Step 1: Frying the Herbs

- 1/2 cup grapeseed oil
- 1/2 cup fresh basil, sage or parsley leaves

To fry the herbs, place the oil into a small fry pan or pot and heat over medium heat.

Make sure the herbs are clean and thoroughly dry.

Once the oil is between 275 to 300°F (or 135 to 150°C), fry the herbs. Using a slotted spoon, lower the herbs into the oil. Be careful of any splattering oil. Fry them for about 5 to 10 seconds or so, just until they become even in color.

Transfer to a plate lined with paper towel to drain.

Fried herbs can be used to garnish a variety of dishes.