

## **Herbed Basting Oil**

Makes 1 cup basting oil

- 1 cup organic sunflower oil
- 2 tablespoons fresh chopped parsley
- 2 tablespoons fresh thyme leaves
- 2 tablespoons minced garlic

Combine all of the ingredients in a medium bowl, and whisk to combine. Set aside in a sealable jar for up to 3 days under refrigeration.

*Recipe courtesy of Wegmans Chef Llewellyn Correia*

*For more recipes and information about Food Fridays visit: <http://bit.ly/foodfridays>*

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