

Green Chili Sage Oil Recipe



Ingredients:

12 oz Séka Hills Extra Virgin Olive Oil

4 oz Fresh Sage Leaves

1 fresh Pueblo, Hatch or Anaheim Chili pepper
(Note: You can substitute roasted, frozen, or canned chili, but roasting a fresh chili will yield best results.)

Instructions:

Begin by roasting the green chili pepper. We recommend doing this on a hot grill but you could also accomplish this in the oven using the broiler or on a gas range stove top. Whichever method you choose, keep a watchful eye on the blistering of the chili skin. Rotate the chili as needed until all sides have developed an even char.

Once chili is done place in a container with a lid and allow to steam until tender.

While the chili rests, blanch 4 oz of fresh sage in boiling water for 45 seconds.

Pull out the sage leaves and shock them in an ice bath.

Once sage has cooled, squeeze out any excess water from the leaves and place them in a blender.

Peel and deseed your rested chili pepper and add to the blender.

Add 12 oz Séka Hills olive oil to the blender and blend until all materials are well broken down. (Note: If the mixture is too thick, slowly add additional oil until desired consistency is reached. The green chili oil should be slightly thicker than the olive oil was initially.) Pour oil into a fine mesh strainer and sift out all remaining materials.

Enjoy this flavorful oil with game meat, drizzled on soup, as a salad dressing or cooking oil!