



### Dipping Sauce Infused with Garlic

½ Cup of Extra Virgin Olive Oil

*(Masserie diSanteramo Organic Recommended!)*

4 Cloves of Garlic, Thinly Sliced

Balsamic Vinegar

Pinch of Salt

Pinch of Crushed Red Pepper Flakes (optional)

Freshly Ground Black Pepper

Freshly Grated Romano or Parmesan Cheese

*FRESH*, Crusty Italian or French Bread, Hunks ... Slices ... Whatever...

Gently heat the olive oil in a small saucepan over a medium heat.

Add the garlic and cook until just fragrant and not colored.

Remove from the heat and allow it to cool to room temperature.

Strain out the garlic and place the oil in a shallow bowl.

Drizzle the balsamic vinegar decoratively into the center.

Sprinkle the salt, red pepper flakes and grated black pepper over the oil.

Then, top with a light coating of cheese.