



## Garlic Dipping Oil

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4 People	5 MIN	0 MIN		8

Garlic dipping oil is a simple yet flavorful appetizer made with olive oil, fresh garlic, and herbs. It's commonly served in restaurants as a bread dip and is loved for its rich, aromatic flavor. This easy homemade version comes together in minutes and is perfect for serving with crusty bread, focaccia, or flatbread. It's a great addition to any appetizer spread or casual meal.

### Ingredients

- ½ cup olive oil
- 2-3 garlic cloves, finely minced
- 1 teaspoon dried oregano
- ½ teaspoon chili flakes (optional)
- ½ teaspoon black pepper
- Salt to taste
- Optional: grated parmesan cheese

### Recipe Summary

- Prep Time: 5 minutes
- Cook Time: 0 minutes
- Total Time: 5 minutes
- Servings: 4
- Course: Sauce / Dip
- Cuisine: Italian-inspired

## Cooking Method

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### Instructions

1. In a small bowl, add olive oil and minced garlic.
2. Stir in oregano, chili flakes, black pepper, and salt.
3. Mix well and let sit for 5–10 minutes to allow flavors to infuse.
4. Sprinkle parmesan cheese on top if desired.

5. Serve with fresh bread.

### Cooking Tips

- Use high-quality olive oil for best flavor
- Let the oil sit before serving for better infusion
- Adjust garlic and spices to taste

### Variations

- Add balsamic vinegar for extra depth
- Use fresh herbs instead of dried
- Add lemon zest for freshness
- Add roasted garlic for a milder flavor

### What to Serve with Garlic Dipping Oil

- Crusty bread
- Focaccia
- Garlic flatbread

- Breadsticks

## Storage

Store in an airtight container in the refrigerator for up to **3 days**.

## Reheating

Bring to room temperature before serving.

## Frequently Asked Questions

### Can I heat the oil?

Yes, slightly warming enhances flavor but is optional.

### What oil works best?

Extra virgin olive oil is best.

### Can I make it ahead of time?

Yes, flavors improve after resting.

### Recipe Author

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