

Lemon Scented Olive Oil

This recipe comes straight from American Public Media's radio show, The Splendid Table. Feel free to replace the lemon with orange, Meyer Lemon, tangelo. For a flavor similar to Japanese Yuzu, use a blend of lemon and tangelo or tangerine. Zest brings the fragrance of olive and citrus without acidity.

Ingredients

2 lemons
a **pinch** salt
1 **cup** extra-virgin olive oil

Method

1. With a vegetable peeler or citrus zester, remove the zest from the lemons in thin strips. Take care to avoid the bitter white pith. In a mortar or medium stainless steel or wooden bowl, combine the lemon peel and salt. Pound and crush the peel with a pestle for several minutes to extract the oils. Use a circular motion to crush the peel against the bottom of the bowl as you dribble in the olive oil a little at a time and continue working the peel this way for about a minute.

2. Set the oil aside to infuse at least 1 hour and up to 6 hours, tasting it occasionally to gauge its strength, until it is pleasantly fragrant with lemon, but not cloying. If you let it steep too long, it will begin to taste like candy. Add additional olive if necessary to balance the flavor. Strain into clean, dry bottles and stopper.

Storage: This oil will keep several months refrigerated.

Source: <https://www.splendidtable.org/recipes/lemon-scented-olive-oil>, Sally Schneider
(Yield: 1 cup but you can scale the recipe up indefinitely)
