



Ingredient List & Recipe

Episode 5 | 6/24/2020

Pasta Salad with Infused Oil

Garlic Infused Oil with Garlic Chips

- 8 cloves garlic
- 8 basil leaves
- 1 qt. extra virgin olive oil

Procedure

1. Heat olive oil over medium high heat in a deep fry pan, brazier or sauce pot. The pot should be large enough that all the oil only fills the vessel less than half way.
2. If you have a candy or deep fry thermometer keep the hot oil around 325 degrees by adjusting the height of the burner flame.
3. Slice the garlic into slices as thin as you can get them and separate the basil leaves from the stems.
4. If you do not have a deep fry thermometer, heat the oil for about 3 minutes then drop 1 piece of garlic into the oil. If it immediately starts to bubble and rise to the top, the oil is hot enough. Using a slotted spoon or fry wand remove the trial piece of garlic and carefully add the remaining garlic to the oil.
5. The garlic will cook quickly. Have a paper towel ready to receive the fully cooked garlic chips to drain. As the garlic is turning golden brown remove it from the oil and place it on the paper towel as quickly as possible. As they sit and cool the garlic will harden and crisp up making a delicious garnish or salad topper.
6. While the oil is still hot, drop in the basil leaves. These will splatter a lot because of the water content so proceed with caution. They will cook perfectly in about 5-10 seconds. Remove immediately and set on the paper towel with the garlic. These will be very delicate and beautifully "see through" green. They also make a delicious garnish or salad topper.
7. Turn the oil off the heat and let cool to room temperature. When cool enough, pour the oil through a fine mesh strainer to catch any solids. Discard the solids. You can then pour the oil in to the decanter of choice and set aside. Use for sautés, salads, sauces and really anywhere you like to use olive oil but want the added benefit of the flavor of garlic and basil.

Yields 1 Quart

Summer Pasta Salad with Garlic Infused Oil

- 1 lb. pasta of choice
- 12 oz. baby spinach
- ½ cup garlic infused oil – see recipe
- 1 pint grape tomatoes, halved or quartered
- Pinch crushed red pepper
- Salt and pepper to taste

Procedure

1. Bring 12 quarts of water with ¼ cup of kosher salt to a boil in a large stock or pasta pot.
2. When boiling, drop your pasta and agitate it quickly to keep it from sticking to the pot or each other. Follow the manufacturer's instructions for al dente pasta.
3. Heat a large skillet over medium high heat. When hot add 1 tablespoon infused oil and then carefully add the spinach to the oil with salt & pepper and a pinch of crushed red pepper. The spinach will cook quickly. As you see it start to wilt, turn off the heat. Using tongs or a wooden spoon continue to sauté the spinach until it is evenly cooked but not completely wilted and giving off all of its water. It should be reduced in volume by about 50%. Remove from the pan and set aside. If very wet, set it aside in colander in the sink so the extra water drains off.
4. Prepare an ice bath – place ice and a lot of water in a large mixing bowl or vessel. The vessel needs to be large enough that your colander will fit inside.
5. When the pasta is ready, drain the pasta into your colander and then immediately drop the colander into the ice bath. Using a spoon stir the pasta around allowing the ice cold water to run through the colander, chilling the pasta but not letting the ice and pasta mix. After about 10-15 seconds of stirring, remove the colander from the ice bath and set in the sink to drain.
6. While the pasta is draining prep the tomatoes.
7. Place pasta, spinach, tomatoes and remaining infused olive oil in a large mixing bowl. Season generously with salt and pepper. Mix thoroughly, taste and re-season.
8. Serve salad topped with garlic chips and fried basil garnish.
9. Best served at room temperature. If refrigerating allow it to sit for 30 minutes or so before you eat it so it's not ice cold. Can be held under refrigeration for 3-5 days.

Yields 4-6 servings