

# Maine Arts Camp

Recipe: Focaccia Dipping oil

Chef: Charlie Limoggio CEC

Servings: About 20

Quantity	Unit	Item	Prep Notes
2 ½	teaspoons	Crushed red pepper flakes	
2 ½	teaspoons	Ground black pepper	
2 ½	teaspoons	Dry oregano leaves	
1 ¼	teaspoons	Dry rosemary	GROUND
2 ½	teaspoons	Dry basil leaves	
2 ½	teaspoons	Garlic powder	
2 ½	teaspoons	Kosher salt	
1 ¼	Cups	Olive oil	
1	Tablespoon	Sugar	
2	Tablespoons	Tomato paste	

1. Combine all dry ingredients
2. Whisk on olive oil & tomato paste

*Lasts a long time. Actually improves after sitting at room temperature for a few hours*

**Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.**