



spotlight™

# Mediterranean Bread Dipping Oil

MAKES ABOUT 3 CUPS

## Ingredients:

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2 tablespoons finely diced shallot  
1 tablespoon minced garlic  
2 tablespoons balsamic vinegar  
2 tablespoons red wine vinegar  
¼ cup finely diced sundried tomatoes  
– not in oil, ideally vacuum sealed and soft  
¼ cup drained and finely chopped artichoke hearts (in brine)  
2 tablespoons drained and finely chopped roasted bell peppers  
2 tablespoons drained and finely chopped pickled banana peppers  
¼ cup drained and finely chopped Castelvetrano olives  
2 tablespoons drained and finely chopped capers  
2 tablespoons finely chopped parsley  
2 tablespoons finely chopped basil  
1½ teaspoons sumac  
1½ teaspoons chili flakes  
1 cup Spotlight™ Oil  
Loaf of Italian or French bread for dipping

## Preparation:

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Put all of the ingredients except the Spotlight™ Oil into an oven-safe dish that is good for serving. Heat the Spotlight™ Oil in a saucepan over high heat until almost smoking – around 485°F. Pour the Spotlight™ Oil over the aromatics, be careful it will steam and sputter. Stir the mixture to blend. Serve warm with crusty bread for dipping.