Holiday Bread Dipping Oil

A festive twist on viral bread dipping oil, loaded with sun-dried tomatoes, dried cranberries, pistachios, Parmesan, fresh herbs and orange zest. It's a no-cook, make-ahead appetizer that's savory with a touch of sweetness, perfect for a Thanksgiving bread basket.

15 min · 6 servings · easy · Italian-American



INGREDIENTS

- [ ] **3/4 cup** good quality olive oil
- [ ] **2 tbsp** sun-dried tomatoes, finely chopped
- [ ] **2 tbsp** dried cranberries, finely chopped
- [ ] **3 tbsp** roasted pistachios, finely chopped
- [ ] **2** garlic cloves, finely grated
- [ ] **2 tbsp** Parmesan, finely grated
- [ ] **1 tsp** fresh rosemary, finely chopped
- [ ] **2 tsp** fresh thyme leaves, finely chopped
- [ ] **1 tsp** orange zest
- [ ] **1/4 tsp** red pepper flakes
- [ ] flaky salt, to taste
- [ ] cracked black pepper, to taste
- [ ] focaccia or toasted Italian bread, for serving

METHOD

1. Pour the **3/4 cup** olive oil into a shallow serving dish.
2. Add the **2 tbsp** sun-dried tomatoes, **2 tbsp** cranberries, **3 tbsp** pistachios, **2** garlic cloves, **2 tb**
3. Stir to combine, then season with flaky salt and cracked black pepper, tasting and adjusting as needed.
4. Serve with focaccia, toasted Italian bread, rolls or crackers for dipping.

TIPS

– To make ahead, combine everything except the olive oil and garlic in a container up to 3 days in advance, then add the oil and garlic just before serving.

– The narration mentions sage while the written recipe uses thyme; either herb works, so use whichever you prefer.

– Expect a mostly savory, garlicky flavor with small sweet pops from the cranberries and orange zest.

– Chop everything very finely so each dip of bread picks up a bit of every ingredient.

– Servings are estimated; plan on about 6 people as an appetizer.

Molly Thompson · https://www.instagram.com/reel/DfP3nGbKXH1/?mdxt=MTZpZ3RpNTZrajV6dg==