



Vietnamese Scallion Oil



Ingredients

1/2 cup Vegetable Oil

small bunch Scallions, green crisp part only, slice into thin rings



Heat the oil in a small pan over moderate heat.

I have sliced the green part of the scallions into thin rings.



Add the scallions and stir approximately 10 seconds.

Immediately remove from the heat and transfer Scallion Oil into a small airtight container and place in the refrigerator.

Cool for 10 minutes. (This will help the Scallions stay green.)

Remove from refrigerator and keep at room temperature until ready to serve.

The Scallion Oil will keep up to 2 weeks in the refrigerator in an airtight container.