

Hot Momma Drizzling Oil

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INGREDIENTS

- $\frac{1}{4}$ Cup Vegetable Oil
- 3 Garlic Cloves, thinly sliced
- 1 Tbsp Hot Momma Seasoning, mild or fiery
- 1 Tbsp Sesame Seeds, toasted

DIRECTIONS

In a small saucepan, add oil. Cook on medium heat. Add garlic slices. Sauté until slices begin to turn golden brown, approximately 3 minutes. Stir in sesame seeds and continue stirring for an additional minute. Remove from heat and add seasoning. Stir until combined. Great for drizzling over noodles, steak, chicken, seafood, pork, anything really! Ac-salsa-rize!