



Garlic and Herb Steak Sauce

Ingredients

- 4 garlic cloves, minced
- 2 tablespoons parsley, finely chopped
- 1 tablespoon thyme, finely chopped
- 1 tablespoon rosemary, finely chopped
- 1 tablespoon Dijon mustard
- 1 teaspoon [Fustini's 12 Year White balsamic](#)
- 2 tablespoons [Fustini's Tuscan Herb olive oil](#)
- 2 tablespoons [Fustini's Garlic olive oil](#)

Sharon's Hint

Makes 1 cup.

Directions

Step 1.

Place garlic, herbs, mustard and balsamic in a small bowl and whisk to combine. While whisking, slowly drizzle in the two olive oils. Keep at room temperature until ready to use.