

Article No. 1892 Garlic

Article No. 1893 Ginger-Garlic

Article No. 1895 Onion

(148 mL/5 fl. oz. each)

One of the hottest trends in cooking today is the use of flavored oils. The practice of infusing oils (and vinegars) with herbs and spices is centuries old, but interest in it was rekindled when some adventurous chefs a few years ago applied it to modern cooking techniques.

Watkins goes beyond flavored oils with Liquid Spices. These concentrated seasonings give the home cook a distinct edge by combining some of the best qualities of fresh and dried spices. Their incredibly intense flavor is the result of using pure essential plant oils in a grapeseed oil base.

- **Convenient:** Eliminate cleaning, peeling, chopping and mincing of fresh onion, garlic and ginger; flavors blend instantly—can be added any time in the cooking process.
- **Concentrated:** Use same measures as dried seasoning; intense flavor lets you get more flavor while using less oil.
- **Versatile:** Use for sautéing or stir-frying, add to salad dressings and marinades; shake on for microwaving vegetables; mix with mayonnaise and spread onto sandwiches; create seasoned butters—just mix a drop or two into butter; add to water before boiling rice or pasta.
- **All natural:** No artificial flavors.
- **Grapeseed oil base:** Besides being the most healthful cooking oil, grapeseed oil is known to be the most efficient flavor carrier—it won't dull or mask flavors like other oils, but lets their natural brilliance shine through! Also, because grapeseed oil contains antioxidants, it is resistant to rancidity.
- **Flavored with pure essential oils:** Taste like fresh herbs, but with the concentration and convenience of dried.



Easy Demonstration Tip:

For easy, delicious Garlic Bread, combine 1 tbsp/15 ml melted butter or olive oil with 1 tsp/5 ml Watkins Garlic Liquid Spice; brush over bread and bake until toasted.

Note: We recommend that a customer use a bottle of Liquid Spice within six months. Although grapeseed oil has a higher resistance to rancidity than many oils, it is all natural and can develop an off taste when stored improperly (e.g. in light or near stove). All oils should be stored in a cool, dark place. Also, unlike many oils, grapeseed oil may be stored in the refrigerator without becoming cloudy.