

## Liquid Spices

Article No. 1891 Basil

Article No. 1892 Garlic

Article No. 1893 Ginger-Garlic

Article No. 1894 Lemon-Dill

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. And now they've been vastly improved, with a more intense flavor—the result of using pure essential plant oils in a grapeseed oil base.

### Why Watkins?

- **Convenient:** Eliminate cleaning, peeling, chopping and mincing of fresh onion, garlic and herbs; 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.
- **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 has a high level of antioxidants, it is very resistant to rancidity.
- **Flavored with pure essential oils:** Taste like fresh herbs, but with the concentration and convenience of dried. Some of our previous formulations used oleoresins, which were all-natural and very true-to-life, but our new essential oils contain a broader spectrum of the natural flavor components for an unmatched level of flavor intensity.
- **Shelf stable:** Liquid Spices have a shelf life even longer than that of dried herbs.



### Ingredients

(same for all flavors)

Watkins grapeseed oil, natural flavoring oils  
(per product label)

### 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.