



Top 10 Culinary Essential Oils

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FIGURE 1: Culinary herbs at the spice market in France. Image by Dorene Petersen. © 2002

Introduction

FIGURE 2: *Culinary herbs at the spice market in Bali, Indonesia. Image by Dorene Petersen. © 2013*



My husband jokes that I think the word “cooking” is a city in China. I admit cooking is not my favorite thing to do. But, when I add certified organic (or at the very least pesticide-free) essential oils to my cooking, the fun starts, and then I get hooked! Perhaps you’re ready to use essential oils in your recipes but are feeling too anxious to try them out. Just in case, I’ve put together this *Top 10 Culinary Essential Oils* eBook with a few tips to get you started!

A few of my top tips for cooking with essential oils:

- Remember to use the taste test as you add essential oils to your food.
- Always start small and add to taste! You can always add more—it’s more difficult to fix if you add too much.
- For most of the baking recipes, I start with ½ to 1 teaspoon and then taste.
- Try to add your essential oil towards the end of cooking when it makes sense for the recipe.
- Experiment—it’s fun! Maybe you’ll discover some new essential oils or a new use for a long-time favorite. Who knows!

1. Anise

Pimpinella anisum (L.)

FIGURE 3: *Anise. Image by Steven Foster. Reproduced under license.*



Did you know ...

Anise essential oil is so powerful it can mask the flavor of cod liver oil and other strong flavors, particularly if combined with sweet orange *Citrus sinensis* (Osbeck) oil.

ABOUT ANISE

And did you know you can ...

- Add anise as a flavoring agent to beverages such as soda.
- Make your own tooth powder using anise, peppermint *Mentha ×piperita* (L.) oil, and baking soda.
- Blend it with peppermint *M. ×piperita*, and use as an insect repellent!
- Add it to cake and cookie recipes for a sweet licorice-like flavor. Start with 1 drop and taste the dough as you go.
- Add anise oil to vodka or distilled wine to prepare a Greek ouzo or Turkish raki-like cocktail.
- Prepare an anise essence by adding 5 milliliters¹ to 100 milliliters² of certified organic sweet almond oil for cakes and cookies where you would use vanilla essence. The suggested use level in food is 5.0-10.0 mg%³. For instance, try using ½ to 1 teaspoon of this oil blend in place of fennel seed in a fennel tea cookie recipes. These cookies are perfect for the black licorice lovers in your life.
- Use anise essential oil orally in small amounts as it is on the FDA Generally Recognized as Safe (GRAS) list.

¹ One milliliter is approximately 20 drops.

² One ounce is approximately 30 milliliters.

³ The term milligrams percent (mg%) expresses the number of milligrams of substance dissolved in 100 milliliters (ml) of liquid. It can be used to denote the concentration of a drug or natural substance in a biologic fluid, an active constituent in an essential oil or tincture, or an essential oil in a preparation. For example, the statement that the concentration of anise oil in a blend is 5.0 mg% means that each 100 milliliters of the blend contains 5.0 milligrams (mg) of anise oil.

2. Basil

Ocimum basilicum (L.)

FIGURE 4: *Basil.* Image reproduced under creative commons license.



Did you know ...

In Italy and Spain—where fresh salad greens can be purchased at local markets as a bunch of various vegetables, weeds, and herbs—basil is always a main ingredient. It is not unusual to see basil grown in window boxes or in terracotta pots on terraces and lining doorways in Greece, Italy, and Spain. It is thought to guard a house from evil energy.

ABOUT BASIL

And did you know you can ...

- Add basil to all tomato and pasta dishes. But if you don't have fresh herbs, don't worry—use basil essential oil. Remember, start with one drop and keep tasting. Also, try to add your essential oil towards the end of cooking. If you have made the basil cooking oil outlined below, use that in the pan to stir fry your onions and tomatoes.
- Prepare a sauce for fish or meat. Again, add small amounts and keep tasting.
- Prepare a basil cooking oil by adding 1 milliliter to 100 milliliters of organic virgin olive oil, and use it as a salad dressing and for stir frying. The suggested use level as a flavor is 0.30-1.00 m%.
- Use basil essential oil orally in small amounts as it is on the FDA Generally Recognized as Safe (GRAS) list.

3. Bay

Laurus nobilis (L.)

FIGURE 5: Bay. Image by Dorene Petersen. © 2005



Did you know ...

Bay essential oil is effective in a vaporizer to combat infectious bacteria in rooms.

ABOUT BAY

And did you know you can ...

- Add bay essential oil when you are cooking meat, bean stews, and soups (you can even add a few drops to canned soups to spice it up).
- Use dried bay leaves for keeping insects out of medicinal herbs and grains. To strengthen the effect spread bay leaves flat, and then spray them with bay essential oil. Layer the essential oil-impregnated bay leaves between the herbs or grain in 1 to 2-inch layers and store as usual.
- Prepare a bay cooking oil by adding 1 to 2.5 mls to 100 mls of organic virgin olive oil, and use it as a salad dressing and for stir frying. The suggested use level as a flavor is 1.00-2.50 mg%.
- Use bay essential oil orally in small amounts as it is on the FDA Generally Recognized as Safe (GRAS) list.

4. Chamomile Roman

Chamaemelum nobile (L.) All

FIGURE 6: *Chamomile Roman*. Image by American College of Healthcare Sciences. © 2001



Did you know ...

As an alternative to chamomile herbal tea, you can place a few drops of organic chamomile essential oil into a cup of hot water for a refreshing sedative. If you mix it into a little honey first, it will dissolve more readily in the water.

ABOUT CHAMOMILE ROMAN

And did you know you can ...

- Add 1 drop of chamomile essential oil to your water while you are eating a meal, and it will soothe and improve your digestion. If you do this while you are having your evening meal, it will also get you in the mood to nod off early.
- Add 1 drop to your bowl of ice cream or plain yogurt, stir, and enjoy.
- Use chamomile essential oil orally in small amounts as it is on the FDA Generally Recognized as Safe (GRAS) list.

5. Clove

Syzygium aromaticum (L.)

FIGURE 7: Cloves dried in a bowl. Image by Dorene Petersen. © 2012



Did you know ...

Pomanders are made by sticking an orange with whole cloves, rolling the orange in orris root powder, and leaving it to dry. Pomanders give off a pleasant scent in wardrobes and drawers, and help to repel chewing insects.

ABOUT CLOVE

And did you know you can ...

- Add clove essential oil to curries and pickles. The antiseptic and preservative action is as useful as the spicy flavor.
- Add 1 drop of clove oil to stewed apples when you are making apple pie. Start with 1 drop, taste, and then add another drop if needed.
- Prepare a tooth powder with clove oil by adding a few drops to baking soda.
- Add a few drops to pumpkin and Vietnamese soup (pho). Do the taste test and add more if needed.
- Prepare chai tea by adding 1 drop of clove essential oil and 1 drop of cardamom *Elettaria cardamomum* (L.) essential oil to your cup of tea.
- Bake sweet breads and add clove essential oil into the dough.
- Prepare a clove essence by adding 1 to 3 milliliters to 100 milliliters of certified organic sweet almond oil. For a change of flavor, use it when a recipe calls for vanilla essence. The suggested use level for flavoring is 1.00-3.00 mg%.
- Use clove essential oil orally in small amounts as it is on the FDA Generally Recognized as Safe (GRAS) list.

6. Ginger

Zingiber officinale (Roscoe)

FIGURE 8: *Ginger. Image by American College of Healthcare Sciences. © 2014*



Did you know ...

Ginger cookies and ginger beer are usually flavored with ginger oleoresin and ginger essential oil.

ABOUT GINGER

And did you know you can ...

- Prepare a ginger green tea by adding 1 drop of ginger essential oil into a cup of green tea. Add honey or stevia and a slice of lemon.
- Add 1 to 2 drops to your morning smoothy made from fruits such as mango, pineapple, oranges, and pears.
- Whip up a yummy salad dressing with 1 to 2 drops of ginger essential oil, chopped garlic, organic extra virgin olive oil, freshly squeezed lemon juice, and your favorite salt (my favorite is Hawaiian pink sea salt). Drizzle over salad or add pineapple juice and use it as a marinade.
- Bake spicy cookies and muffins by adding 1 to 2 drops to your mix. Remember to taste. If you are feeling really adventurous, add 1 drop of anise and 1 drop of clove.
- Prepare a ginger essence by adding 0.30 to 1.50 milliliters of ginger essential oil to 100 mls of certified organic sweet almond oil. Use it to bake the spice cookies or muffins above or whenever a recipe calls for vanilla essence. The suggested use level for flavoring is 1.00-3.00 mg%.
- Use ginger essential oil orally in small amounts as it is on the FDA Generally Recognized as Safe (GRAS) list.

7. Neroli

Citrus aurantium (L.) var.
amara

FIGURE 9: *Neroli flowers, Italy. Image by Filippo Badalamenti. Reproduced with permission.*



Did you know ...

Neroli peel and oil are used in orange liqueurs, such as Grand Marnier and Curacao.

ABOUT NEROLI

And did you know you can ...

- Use neroli flower water (also known as orange blossom or flower water or hydrolate) or the essential oil to flavor whipped cream, custards, cookies, pancakes, cakes, and jams.
- Prepare a neroli essence by adding 1.50 milliliters of neroli essential oil to 100 milliliters of certified organic sweet almond oil. Use it to bake cookies or muffins above or whenever a recipe calls for vanilla essence.
- Use neroli essential oil orally in small amounts as it is on the FDA Generally Recognized as Safe (GRAS) list.

8. Nutmeg

Myristica fragrans (Houtt.)

FIGURE 10: Whole nutmegs split, Indonesia.
Image by Dorene Petersen. © 2013



Did you know ...

Nutmeg essential oil has the ability to mask the odor of sulfur, which is useful in the kitchen when cooking cabbage.

ABOUT NUTMEG

And did you know you can ...

- Add 1 drop of nutmeg essential oil to your favorite adult beverage or even a fruit juice for extra zing.
- Add 2 drops to a baked custard.
- Add 2 drops to stir-fried fresh kale.
- Make spicy cookies and cakes if you blend nutmeg with cinnamon *Cinnamomum zeylanicum* (Blume) and cardamom *E. cardamomum*.
- Prepare a nutmeg essence by adding 1.50 to 3.00 milliliters of nutmeg essential oil to 100 milliliters of certified organic sweet almond oil. Use it to bake the cookies or muffins above or whenever a recipe calls for vanilla essence. The suggested use level for flavoring is 1.50-3.00 mg%.
- Use nutmeg essential oil orally in small amounts as it is on the FDA Generally Recognized as Safe (GRAS) list.

9. Patchouli

Pogostemon cablin (Benth.)

FIGURE 11: Patchouli. Image by Dorene Petersen. © 2004

Did you know ...

Patchouli leaves and essential oil are often used for potpourri.



ABOUT PATCHOULI

And did you know you can ...

- Use patchouli essential oil to cover up musty smells, and if you mix it with lemongrass *Cymbopogon citratus* (DC.) Stapf, it will actually kill mold.
- Use it as a natural moth repellent among your linens and wool.
- Make breath sweetening flavored toothpicks with 1 drop of patchouli essential oil, 1 drop anise *P. anisum* and 1 drop clove *S. aromaticum*. Dip your toothpick and use after a meal to sweeten your breath and support healthy digestion. Try preparing a larger quantity of the blend using the same ration and soaking toothpicks.
- Experiment with patchouli in cooking. Always start with a tiny amount. I have seen it used with cooked beets. Patchouli does not appear on the FDA GRAS list, and there is no suggested use level.

10. Thyme

Thymus vulgaris (L.)

FIGURE 12: *Thyme still in Greece. Image by Dorene Petersen. © 2006*



Did you know ...

Thyme essential oil is being researched for activity to protect stored grain against insect damage and it has been shown to have the ability to inhibit and destroy some molds in foods. Plus it also exhibits an antioxidant and preservative action.

ABOUT THYME

And did you know you can ...

- Add thyme essential oil to sauces, dressings, pickles, soups, pizza, stuffing, and stews.
- Add 2 drops of thyme essential oil to 8 ounces of organic extra virgin olive oil for a tasty base for salad dressings and stir-fry.
- Add 2 drops to a fruit pie made with freshly harvested blackberries (experiment with other fruits).
- Prepare a thyme essence by adding 1.00 milliliter of thyme essential oil to 100 milliliters of certified organic sweet almond oil. Use it to bake cookies or muffins above or whenever a recipe calls for vanilla essence for a savory twist.
- Use thyme essential oil orally in very small amounts as it is on the FDA Generally Recognized as Safe (GRAS) list.

About the Author

FIGURE 13: *Dorene Petersen with a Jamu practitioner in Indonesia. Image by American College of Healthcare Sciences. © 2013*

Dorene Petersen, BA, Dip.NT, Dip.Acu, RH (AHG) is the Founder and President of the American College of Healthcare Sciences. She is a New Zealand trained naturopath with over 35 years clinical and practical experience in aromatherapy and other healing modalities. She presents papers on aromatherapy and essential oil therapy internationally and her articles about aromatherapy have appeared in publications worldwide. She is currently serving as chair of the non-profit organization the Aromatherapy Registration Council (<http://aromatherapycouncil.org/>) that oversees the Registered Aromatherapist (RATM) examination. Read more about Dorene here: <https://www.achs.edu/dorene-petersen-ba-dipnt-dipacu-rh-ahg-president-principal-and-ceo>



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