Herb-Flavored Oils: For an extra touch of flavor to your salads, marinated or savory dishes, make herbal oil. **Oils must be stored in the refrigerator to keep from spoiling.**

¼ cup packed fresh herbs, washed and dried well.  
1 cup olive, canola or vegetable oil.  
*****Sterilize your container before filling.

Place your herbs at the bottom of your jar/bottle with a wooden spoon. In a saucepan heat the oil until just warm, and then pour into the container. Let oil cool before covering tightly and storing in the refrigerator.

Flavored Sugar: With all the new and wonderful flavored herbs available, chocolate, pineapple or orange mint, lemon verbena to name a very few, sugars are the perfect addition to hot tea or to top your favorite holiday cookie or treat. Try some flavor combos for a different twist.

Using clean, dried herb leaves, make slim layers of herb and sugar in a container that has a tight seal. Let the herbs cure in the sugar for 2 weeks before using.