

Flavored Cooking Oil Recipes

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Introduction

Cooking is so much more fun when you're playing with different flavors. One meal can taste significantly different if you only change a single ingredient. So say goodbye to the boring cooking oils and let these flavor infused cooking oils be the key to creating amazing dishes.

With flavored cooking oils you can easily add interesting flavors to anything you're cooking. Flavors that you normally wouldn't experiment with because you'd have to go out and buy fresh ingredients are now easily added because of these flavored cooking oils. Go out once to buy all the flavoring ingredients, prepare the different flavored cooking oils, and they're ready to add deep flavors to your dishes at any time. Store them in fancy bottles to put them up for display and they even make great gifts for any occasion.

This recipe book offers you 50 recipes for flavored cooking oils that are enhanced with the essence of a variety of spices, herbs, as well as vegetables and fruit. All bursting with fragrant aromas and colors to add that gourmet touch to your meals.

[Check out the author page](#) for all of Julie Hatfield's recipe books.

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Contents

1. [Allspice and Juniper Berry Oil](#)
2. [Anchovy Oil](#)
3. [Annatto Oil](#)
4. [Bay Leaf Oil](#)
5. [Cajun Spicy Oil](#)
6. [Cardamom and Cashew Oil](#)
7. [Celery Oil](#)
8. [Chili-Orange Oil](#)
9. [Chipotle Oil](#)
10. [Chive Oil](#)
11. [Cloves and Cinnamon Oil](#)
12. [Cold Infused Oil](#)
13. [Cranberry Oil](#)
14. [Curry Oil](#)
15. [Dill Oil](#)
16. [Elderflower Coconut Oil](#)
17. [French Fry Oil](#)
18. [Garlic Basil Oil](#)
19. [Greek Oil](#)
20. [Horseradish Oil](#)
21. [Hot Red Pepper Oil](#)
22. [Hot Sesame Oil](#)
23. [Lemongrass Oil](#)
24. [Lime and Mint Oil](#)
25. [Mexican Oil](#)
26. [Meyer Lemon Oil](#)
27. [Middle East Oil](#)
28. [Mustard Seed Oil](#)
29. [Nut-Flavored Oil](#)
30. [Orange and Rosemary Oil](#)
31. [Oregano Oil](#)
32. [Parmesan Oil](#)
33. [Peppery Oil](#)
34. [Porcini Mushroom Oil](#)
35. [Pureed Herb Oil](#)
36. [Roasted Pistachio Oil](#)
37. [Saffron and Pink Peppercorn Oil](#)
38. [Sage Oil](#)
39. [Scallion Oil](#)
40. [Spring Onion Oil](#)
41. [Super Spicy Oil](#)
42. [Sichuan Pepper Oil](#)
43. [Tangerine Oil](#)
44. [Tea Bag Oil](#)
45. [Thyme Oil](#)
46. [Truffle Oil](#)
47. [Turmeric and Ginger Oil](#)
48. [Tuscan Herb Oil](#)
49. [Yuzu Oil](#)
50. [Zesty Spice Oil](#)

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Allspice and Juniper Berry Oil

The combination of allspice and juniper berry will pack the canola oil with rich flavors that will be released when cooking and explode in your mouth. This infused oil is excellent with meat, particularly with venison.

Yields: 1 cup

Ingredients:

1 cup Canola Oil

1 tbsp Allspice

1 tbsp Juniper Berries

Method of Preparation:

1. Combine all of the ingredients in a pan.
2. Heat over medium heat.
3. Bring to a simmer.
4. Reduce the heat.
5. Cook over low heat for about one hour.
6. Remove from heat.
7. Cool to room temperature.
8. Strain the oil.
9. Pour into a glass jar.
10. Seal the lid.
11. Refrigerate and use within one month.

*Cooking suggestion: Venison medallions.

Anchovy Oil

Olive oil flavored with anchovies, garlic and chili for some incredibly delicious meals. This flavored oil is simple to prepare and a very helpful cooking ingredient that can be used with many dishes.

Yields: 1 ½ cup

Ingredients:

1 ½ cup Olive Oil

8 Anchovy Fillets

4 Garlic Cloves

1 Red Chili Pepper

Method of Preparation:

1. Crush the garlic cloves.
2. Slice the chili into rings.
3. Place the garlic cloves and olive oil in a saucepan.
4. Heat over medium heat.
5. Cook until garlic is lightly browned.
6. Scoop out the garlic cloves with mesh ladle.
7. Remove from heat.
8. Add anchovy and chili.
9. Stir.
10. Let cool to room temperature.
11. Pour the oil into a sterilized bottle.
12. Tightly cap and store.

*Cooking suggestion: Seared scallops, roasted asparagus.

Annatto Oil

This recipe is part of the cuisine of Latin America and it uses corn oil and annatto seeds. It is so terribly delicious and it will also give your meat a gilded look. If you store it in dark and cool place the annatto oil will keep up to 2 months.

Yields: 2 cups

Ingredients:

2 cups Corn Oil

½ cup Annatto Seeds

Method of Preparation:

1. Combine the ingredients in a saucepan.
2. Heat over medium heat.
3. Cook until the mixture becomes bubbly.
4. Remove from heat.
5. Cool to room temperature.
6. Strain the oil.
7. Discard the annatto seeds.
8. Transfer the oil in a pint sized jar or glass bottles.
9. Seal and store.

*Cooking suggestion: Lamb empanadas.

Bay Leaf Oil

The bay leaves give this oil a bitter spicy flavor that will give your meals a whole new meaning. As we all know, bay leaves are extremely versatile so you can use this oil with any kind of meal.

Yields: 2 cups

Ingredients:

2 cups Pure Olive Oil

4 ounces Fresh Bay Leaves

Method of Preparation:

1. Wash and dry the bay leaves.
2. Place half of the bay leaves in a glass container.
3. Add oil.
4. Place the container in a pan.
5. Fill the pan with water up to 3 fingers from the top of the container.
6. Bring to a boil over medium heat.
7. Reduce the heat.
8. Simmer for 2 hours.
9. Let cool for a half an hour.
10. Strain the oil.
11. Refill the glass container with the remaining bay leaves.
12. Place the container in a pan.
13. Refill with water, three fingers from the top.
14. Simmer for another 2 hours over low heat.
15. Remove from heat.
16. Let cool completely.
17. Strain the oil and discard the bay leaves.
18. Seal the container.
19. Store in a dark and cool place.

*Cooking suggestion: Loin of pork.

Cajun Spicy Oil

For those who love cajun specialties, this spice-flavored, cajun oil will always come in handy in the kitchen. The mix of spices in this oil recipe will bring an explosion of flavors to every dish and satisfy everyone.

Yields: 2 cups

Ingredients:

2 cups Vegetable Oil
1 tbsp dried Basil
1 tbsp dried Oregano
3 Garlic Cloves
1 dried Red Pepper
1 tsp Thyme
2 tbsp Green Pepper Flakes
2 tbsp Onion Flakes
1 tbsp crushed Red Pepper Flakes
10 White Peppercorns
10 Black Peppercorns

Method of Preparation:

1. Place the oil, basil, oregano, thyme, red pepper flakes onion flakes and green pepper flakes in a heavy saucepan.
2. Heat over medium heat.
3. Bring almost to a simmer.
4. Remove from heat.
5. Let cool completely.
6. Chop the dried red pepper into rings.
7. Place them in a jar.
8. Add garlic cloves, white and black peppercorns to the jar.
9. Pour the oil over.
10. Seal.
11. Store and refrigerate.

*Cooking suggestion: Roux.

Cardamom and Cashew Oil

The cashews and cardamom seeds give this peanut oil such rich and pleasant taste. This flavored oil combines perfectly with meals with honey.

Yields: ½ pint

Ingredients:

¼ cup Cardamom Seeds

1/3 cup Cashews

1 cup Peanut Oil

Method of Preparation:

1. Place all of the ingredients in a blender.
2. Blend until cardamom seeds and cashews are finely minced.
3. Transfer the mixture into a small heat-proof bowl.
4. Place the bowl in a preheated oven to 325 degrees F.
5. Cook for about 30 minutes.
6. Remove from oven.
7. Let cool.
8. Line a strainer with paper filter.
9. Place the strainer over a ½ pint-sized jar that has been previously sterilized.
10. Strain the oil.
11. Seal and store.

*Cooking suggestion: Honey glazed chicken.

Celery Oil

Celery stalks and leaves, turnip, parsley and black peppercorns star in this amazing recipe. This infused and celery-flavored olive oil is excellent with soup.

Yields: 1 cup

Ingredients:

1/2 cup chopped Celery Stalk and Leaves

½ cup sliced Turnip

1tsp chopped fresh Parsley

½ tsp Black Peppercorns

1 cup Olive Oil

Method of Preparation:

1. Place the oil, celery and parsley in a blender.
2. Blend until smooth.
3. Crush the black peppercorns with mortar and pestle.
4. Combine the turnip slices, oil mixture and crushed peppercorns in a heavy saucepan.
5. Heat over medium heat.
6. Bring to a simmer.
7. Let simmer for about 5 minutes.
8. Remove from heat.
9. Let cool to room temperature.
10. Strain the oil with a fine-mesh strainer into a bowl.
11. Strain again with a few layers of cheesecloth.
12. Transfer to a jar.
13. Store in a dark and cold place.

*Cooking suggestion: Chicken soup.

Chili-Orange Oil

If you use this chili orange oil to enrich the flavor to your fish meals, your dinners will be enjoyed and your cooking skills will be admired by your family and friends.

Yields: 1 pint-sized Jar

Ingredients:

2 cups Peanut Oil

Zest of 3 Oranges, finely minced

1 tsp Sesame Oil

2 Garlic Cloves, finely minced

¼ cup dried crushed New Mexican

Method of Preparation:

1. Place the peanut oil in a saucepan.
2. Heat over medium heat.
3. Place a candy thermometer in the saucepan.
4. Cook until it reaches 325 degrees F.
5. Remove from heat.
6. Add the remaining ingredients.
7. Stir to combine.
8. Let cool completely.
9. Strain with a strainer lined with coffee filter or cheesecloth.
10. Store.

*Cooking suggestion: Fish marinate.

Chipotle Oil

Make a big batch of this flavored oil, pour it into elegant bottles and give one as a house gift next time you are visiting old friends. They will love and appreciate your uniqueness and creativity.

Yields: 2 cups

Ingredients:

2 cups Vegetable Oil

2 tbsp ground dried Chipotle

Method of Preparation:

1. Place the olive oil in a heavy saucepan.
2. Heat over medium heat.
3. Insert a thermometer in the saucepan.
4. Cook until thermometer shows 165 degrees F.
5. Place the chipotle in a heat-proof bowl.
6. Pour the hot oil over.
7. Cover with foil.
8. Seal tightly.
9. Leave it for a week in a dark place.
10. You will need to stir once every day.
11. Strain the oil with a fine-mesh strainer.
12. Pour into a glass container.

*Cooking suggestion: Shrimp tacos.

Chive Oil

Easy to prepare and super-flavorful oil that is packed with the rich aroma of chive, garlic, lemon and black peppercorns. You can use it for cooking all sorts of meals, especially fish.

Yields: 2 cups

Ingredients:

½ cup chopped fresh Chive

1/2 tsp Garlic Powder

Zest of 1 Lemon

10 Black Peppercorns

2 cups Olive Oil

Method of Preparation:

1. In a blender, place the chives and oil.
2. Blend until smooth.
3. Transfer the oil to a saucepan.
4. Add the lemon zest.
5. Cook over medium heat until bubbly.
6. Remove from heat.
7. Strain with a paper filter.
8. Place the black peppercorns in a jar.
9. Pour the hot olive oil over.
10. Allow to cool before sealing
11. Refrigerate.

*Cooking suggestion: Creamy fish sauce, fish marinade.

Cloves and Cinnamon Oil

The main stars of this recipe are whole cloves and ground cinnamon and they create a beautiful blend of flavors that gives this infused oil power to make every meal mouthwatering and irresistible.

Yields: 1 cup

Ingredients:

1 cup Olive Oil
6 Whole Cloves
½ tsp Cinnamon
1/8 tsp Black Pepper
Pinch of Chili Powder

Method of Preparation:

1. Combine all of the ingredients in a saucepan.
2. Heat over medium heat.
3. Bring to simmer.
4. Simmer for about 3-5 minutes, but not more than 5.
5. Remove the saucepan from heat.
6. Allow to cool to room temperature, for about 2 hours.
7. Line a strainer with 3 layers of muslin cloth.
8. Strain the oil.
9. Pour into a jar or bottle.
10. Seal.
11. Store in dark and cool place or refrigerate.

*Cooking suggestion: Spicy pulled pork.

Cold Infused Oil

Cold infusion means soaking herbs in oil and letting them release flavors naturally. This process takes up to 6 weeks, but the result is amazing. This flavored oil is definitely worth the wait.

Yields: 2 cups

Ingredients:

Handful of fresh Herbs

2 cups Olive Oil

Method of Preparation:

1. Place the herbs in a previously sterilized pint-sized jar.
2. Pour the olive oil over.
3. Push the herbs down with wooden chopstick to release the air bubbles. (Your herbs may float on top for a week or so).
4. Place a cheesecloth on top of the jar.
5. Secure the cloth with a rubber band.
6. Leave the jar on kitchen counter.
7. Let infuse for 4-6 weeks naturally.
8. Strain the oil with a fine-mesh strainer.
9. Pour the oil in a jar or bottle.
10. Seal and store.

*Cooking suggestion: Pasta, meals with meat, meals with vegetables.

Cranberry Oil

This recipe uses dry cranberries for warm infusion, but you can also make similar oil using crushed fresh cranberries and choose the cold infusion method. However, dry cranberries make a more delicious oil that is better for cooking.

Yields: 1 cup

Ingredients:

2/3 cup dry Cranberries

1 cup Olive Oil

Method of Preparation:

1. Preheat your oven to 325 degrees.
2. Place the cranberries and olive oil in a food processor or blender.
3. Pulse until smooth.
4. Transfer the mixture to a small metal bowl.
5. Place in the lower part of your oven.
6. Cook for about half an hour.
7. Remove from oven.
8. Let cool completely.
9. Line a strainer with a several cheesecloth layers.
10. Strain the oil.
11. Store as desired.

*Cooking suggestion: Steak sauce.

Curry Oil

If you use curry powder often, then chances are you will never get enough of this amazing cooking oil. Take our advice and make this curry-flavored oil with peanut oil for richer taste.

Yields: ½ cup

Ingredients:

4 tsp Curry Powder

½ cup Peanut Oil

Method of Preparation:

1. Preheat the oven to 300 degrees F.
2. Combine the oil and curry powder in a small metal bowl.
3. Place the bowl on a baking sheet.
4. Cook for about one hour on the lower third of the oven.
5. Then, cool on the rack for about half an hour.
6. Line your strainer with cheesecloth.
7. Place the strainer over another bowl.
8. Strain the oil.
9. Transfer it to a glass bottle.

*Cooking suggestion: Risotto with chicken.

Dill Oil

You can cook almost anything with this dill-flavored oil. It will bring a fresh kick to your soups, roasted vegetables, fish or even meat. If you use the dill oil for seasoning salads or garnishing there is no need for straining.

Yields: 1 cup

Ingredients:

1 cup Fresh Dill

1 cup Vegetable Oil

Method of Preparation:

1. Place the oil and dill in a blender.
2. Blend until smooth.
3. Transfer to a heavy saucepan.
4. Heat over medium heat.
5. Cook until it almost starts to simmer.
6. Remove from heat.
7. Place a paper filter over a glass jar.
8. Strain the oil.
9. Seal and store.

*Cooking suggestion: Celery root mash.

Elderflower Coconut Oil

This infused coconut oil with the scent of the amazing elderflowers is incredible. You can use it for cooking many meals, but if you combine it with cake dough ingredients, you will enjoy a mouth-watering dessert.

Yields: 1 cup

Ingredients:

½ cup dry Elderflowers

1 cup Coconut Oil

Method of Preparation:

1. Preheat the oven to 325 degrees F.
2. Combine the flowers and oil in a metal cup.
3. Place the cup in the lower part of your preheated oven on a baking sheet.
4. Cook for about 40 minutes.
5. Let cool to room temperature.
6. Line a strainer with a few layers of cheesecloth.
7. Place the strainer over a bowl.
8. Strain the oil and discard the elderflowers.
9. Pour the flavored oil in a sterilized jar.
10. Seal the jar with a lid.
11. Store in a cold and dark place.

*Cooking suggestion: Lemon cake.

French Fry Oil

Want to easily season your French fries? Make this oil and adjust the seasoning to your personal taste and enjoy your delicious French fries. You can add some of this oil in your deep fryer or cover the raw fries with it and oven bake them. You can also use this oil for frying onion rings, meat or vegetables.

Yields: 1/2 cup

Ingredients:

¼ tsp Salt
1/4 tsp Onion Salt
½ tsp ground Paprika
Pinch of Garlic Powder
Pinch of Chili Powder
Pinch of Ground Black Pepper
½ cup Vegetable Oil

Method of Preparation:

1. Combine the dry ingredients in a small bowl.
2. Place the olive oil in a saucepan.
3. Stir in the spices.
4. Heat over medium heat.
5. Cook until bubbly and the oil is fragrant.
6. Remove from heat.
7. Let cool naturally.
8. *Optional: strain out the fine spices*
9. Transfer the mixture to a glass container.
10. Seal the lid.
11. Store somewhere cool and dark.

*Cooking suggestion: French fries, fried onion rings.

Garlic Basil Oil

This flavored oil will replace your regular cooking oil completely. Once you have tried your meals with the garlic and basil oil you will discover that they are so much tastier cooked with this infused oil.

Yields: 2 cups

Ingredients:

2 cups Pure Olive Oil

2 sprigs Basil

3 Garlic Cloves, coarsely chopped

1 tbsp Black Peppercorns cracked

Method of Preparation:

1. Combine 1 cup olive oil and garlic in a saucepan.
2. Cook over medium heat until garlic is almost browned..
3. Remove from heat.
4. Strain the oil with a fine-mesh strainer.
5. Combine the garlic oil with the remaining olive oil.
6. Place the basil and peppercorns in glass bottle with a fitting lid.
7. Pour in the oil.
8. Store in a dark and cold place at least 1 week before consuming.

*Cooking suggestion: Chicken breasts.

Greek Oil

A blend of multiple spices used in Greek cuisine, flavor this oil and make an incredible ingredient that will help you prepare some outstanding dishes, rich in taste and pleasant aroma.

Yields: 3 cups

Ingredients:

2 tsp dried Greek Oregano
1 tsp Cornstarch
1 tsp dried Dill
2 tsp dried Basil
½ tsp ground Cinnamon
½ tsp ground Nutmeg
1 tsp Garlic Powder
2 tsp dried Parsley
2 tsp dried Thyme
1 tsp dried Marjoram
½ tsp ground Black Pepper
2 tsp dried Rosemary
3 cups Olive Oil

Method of Preparation:

1. Place all of the dry ingredients in a small bowl.
2. Mix to combine.
3. Pour the olive oil into a saucepan.
4. Stir in the spice mixture.
5. Heat over medium heat.
6. Cook until bubbly.
7. Remove from heat.
8. Allow to cool to room temperature.
9. Place a coffee filter over a glass container.
10. Strain the oil.
11. Seal and store.

*Cooking suggestion: Gyros.

Horseradish Oil

Add layers of sharp and intense flavors to your meals by cooking with this spicy, horseradish-flavored sunflower oil. This oil is great as an accompaniment to pork dishes. It is called 'German Mustard' after all.

Yields: 1 cup

Ingredients:

2 tsp Horseradish Powder

½ tsp dry Parsley

¼ tsp Garlic Powder

Pinch of Black Pepper

1 cup Sunflower Oil

Method of Preparation:

1. Place all of the ingredients in a heavy saucepan.
2. Mix to combine.
3. Bring to a simmer over medium heat.
4. Simmer for about 45 seconds.
5. Remove from heat.
6. Strain the oil immediately with paper filter.
7. Let cool completely.
8. Store in a glass bottle that has been previously sterilized.
9. Tightly cap.
10. Refrigerate.

*Cooking suggestion: Pork tenderloin.

Hot Red Pepper Oil

Prepare this delicious oil and you can easily add spicy kicks to your meals. You will never use regular oil once you have tried cooking with chili oil; that is if you love spicy food, of course.

Yields: 2 cups

Ingredients:

4 tsp dried crushed Red Pepper Flakes

2 cups Olive Oil

¼ tsp Black Pepper

Pinch of Chili Powder

Method of Preparation:

1. Place all of the ingredients in a small saucepan.
2. Cook over medium heat for about 4 minutes.
3. Insert a thermometer in the saucepan.
4. Cook until it reaches 180 degrees F; you will probably need to cook one more minute.
5. Remove from heat.
6. Let cool completely; this should take about 2 hours.
7. Transfer the oil into a glass bottle with a lid.
8. Seal and refrigerate up to one month.

*Cooking suggestion: Pasta with vegetables.

Hot Sesame Oil

Spice up your meals and add a unique flavor to them by cooking with this corn oil flavored with chili powder, red pepper flakes and dark sesame oil.

Yields: 1 pint-sized jar

Ingredients:

2 cups Corn Oil
1 tbsp crushed Red Pepper Flakes
2 tbsp Dark Sesame Oil
3 tbsp Hot Mexican Chili Powder

Method of Preparation:

1. Place the corn oil, red pepper flakes and chili powder in a saucepan.
2. Mix to combine them.
3. Heat over medium heat.
4. Cook until the mixture is almost boiling.
5. Reduce to low heat.
6. Simmer for about 10 minutes.
7. Remove from heat.
8. Stir in dark sesame oil.
9. Let cool completely.
10. Transfer the mixture to a bowl and cover it.
11. Refrigerate for 3 days.
12. Strain with a strainer lined with cheesecloth.
13. Store in a pint-sized jar with a lid.

*Cooking suggestion: Noodles with chicken.

Lemongrass Oil

The freshness of this zesty olive oil with lemongrass and blood orange zest packed with star anise flavors will bring luxury even to simplest dishes. This oil is excellent for cooking Asian meals, especially Vietnamese.

Yields: 1pint

Ingredients:

2 cups Olive Oil
2 cups chopped Lemongrass
Zest from 2 Blood Oranges
6-10 Whole Star Anise Pods

Method of Preparation:

1. Finely chop the zest from the blood oranges.
2. Place the lemongrass, zest and olive oil in a heavy saucepan.
3. Heat over medium heat.
4. Insert a candy thermometer in the saucepan.
5. Cook until thermometer shows 180 degrees F.
6. Remove from heat.
7. Cool completely.
8. Strain the oil with a strainer lined with cheesecloth.
9. Place the star anise in a decorative glass bottle.
10. Pour the lemongrass oil over.
11. Seal.

*Cooking suggestion: Shrimp marinade. Thai curry.

Lime and Mint Oli

This combination of zesty lime and fresh mint will transform your meals and give them a refreshing touch. You can use lemon zest instead of lime, but the result will not be as amazing. Always use olive oil for this combination.

Yields: 1 cup

Ingredients:

1 cup Pure Olive Oil

Zest of 2 Limes

1/2 cup chopped Fresh Mint

Method of Preparation:

1. Place the mint and olive oil in a blender.
2. Blend until smooth.
3. Place the oil mixture in a saucepan.
4. Peel the zest of the limes with a vegetable peeler.
5. Add to the saucepan.
6. Place the saucepan over medium heat.
7. Bring to a simmer.
8. Simmer for 3 minutes.
9. Remove from heat.
10. Strain with a strainer in a bowl.
11. Place a paper filter over a jar.
12. Strain the oil.
13. Allow to cool.
14. Seal with a lid.
15. Store.

*Cooking suggestion: Spicy chicken with peppers.

Mexican Oil

Let this infused oil transform your Mexican meals and be the single ingredient you cannot cook without. Cook your corn tortillas or beans with the Mexican flavored oil and enjoy every single bite.

Yields: 1 pint-sized jar

Ingredients:

1 ½ cups Olive Oil
3 silvered Sundried Tomatoes
1-2 Jalapeno Peppers, whole and dried
1 Rancho Chili Pepper, whole and dried
3 Garlic Cloves
10 Pink Peppercorns
1 tsp Coriander
1 tsp Cumin
1 tsp Annatto Seed

Method of Preparation:

1. Preheat your oven to 300 degrees F.
2. Place the oil, coriander, cumin, annatto seed and peppercorns in a metal cup.
3. Place the cup in the oven over baking sheet.
4. Cook for 40-60 minutes.
5. Remove from heat.
6. Let cool completely.
7. Place the garlic cloves, peppers and sundried tomatoes in a jar.
8. Pour the olive oil over.
9. Seal and refrigerate.

*Cooking suggestion: Corn tortillas, beans.

Meyer Lemon Oil

The possibilities to what you can do with this lemony infusion of olive oil are really endless. From sauces to fish filets, this Meyer lemon oil will surely transform any meal.

Yields: 1 cup

Ingredients:

1 cup Olive Oil

Peel of 2 Meyer Lemons

Method of Preparation:

1. Combine the oil and lemon peel in a saucepan.
2. Heat over low heat.
3. Cook for about 20 minutes.
4. Remove from heat.
5. Let cool completely.
6. Strain the oil through a fine steel strainer.
7. Pour the oil into glass bottle.
8. Store.

*Cooking suggestion: Alfredo Sauce.

Middle East Oil

Combine the rich flavor and aroma of the delicious spices of Middle Eastern cuisine with your favorite type of cooking oil for making some very enjoyable meals. If you love the spices of Middle East this you will use this oil for cooking many different meals.

Yields: 1 ½ cup

Ingredients:

1 ½ cup Vegetable Oil
½ tsp Cardamom
½ tsp Cumin
¼ tsp Allspice
¼ tsp Ginger Powder
½ tsp Turmeric
½ tsp Paprika
¼ tsp Cinnamon
½ tsp crushed Red Pepper Flakes
½ tsp Clove
¼ tsp Ground Black Pepper

Method of Preparation:

1. Preheat your oven to 300 degrees.
2. Combine all of the spices in a metal bowl.
3. Pour the vegetable oil over.
4. Stir to combine.
5. Place in the lower part of your oven.
6. Cook for about 40 minutes.
7. Allow to cool on the rack.
8. Transfer the cooled oil to a glass container.
9. Seal.
10. Store in a dark and cool place.

*Cooking suggestion: Couscous.

Mustard Seed Oil

Yellow, brown and black mustard seeds will give the olive oil some aromatic rustic taste that will make your meals stunning. You can pair this oil with many meals, but it is unbelievably good with seafood.

Yields: 1 cup

Ingredients:

1 tbsp Black Mustard Seeds
1 tbsp Yellow Mustard Seeds
1 tbsp Brown Mustard Seeds
1 cup Olive Oil

Method of Preparation:

1. Crush the seeds with mortar and pestle.
2. Transfer them in a small oven-proof bowl.
3. Add olive oil.
4. Stir to combine.
5. Cook in a previously preheated oven to 325 degrees.
6. Remove from oven.
7. Allow to cool on the rack.
8. Lay a strainer with cheesecloth.
9. Strain the oil.
10. Pour into a jar or bottle.
11. Seal.
12. Store in a dark and cold place.

*Cooking suggestion: Baked king prawns.

Nut-Flavored Oil

This recipe uses almonds but if you prefer walnuts or hazelnuts, the final result should be as delicious as this one. This flavored oil is excellent for cooking poultry.

Yields: 1 pint

Ingredients:

2 cups Vegetable Oil, divided

1 cup Almonds

Method of Preparation:

1. Place the almonds and ½ cup vegetable oil in the bowl of your food processor.
2. Process until nuts are chopped finely.
3. Combine the nut mixture and remaining oil in a jar.
4. Seal with a lid.
5. Store in a cool and dark place for 10 days before consuming.
6. Strain the oil.
7. Refrigerate.

*Cooking suggestion: Turkey with creamy sauce.

Orange and Rosemary Oil

Orange and rosemary is a pleasant, zesty, herby and somewhat sweet combination that can transform any kind of vegetable oil into a pure satisfaction. Pour some of the oil in a small bottle and place on the table for an elegant dinner with friends.

Yields: 1/2 cup

Ingredients:

Zest of 1 Navel Orange, grated
1 tbsp chopped fresh Rosemary Leaves
1 tbsp Fennel Seeds
½ cup Vegetable Oil

Method of Preparation:

1. Mix the seeds and leaves with mortar and pestle.
2. Place in a small heat-proof bowl.
3. Stir in the vegetable oil.
4. Place the bowl in the lower part of the oven.
5. Cook for about one hour.
6. Let cool to room temperature.
7. Strain with cheesecloth over another bowl.
8. Transfer to a jar or bottle.
9. Seal.

*Cooking suggestion: Roasted potatoes.

Oregano Oil

Give your meal some Italian twist, by preparing it with this oregano-flavored oil. Tip of advice: Filter the oil while it is still hot so it can pass through faster.

Yields: 1 pint-sized Jar

Ingredients:

1 cup packed Oregano Leaves

2 cups pure Olive Oil

Method of Preparation:

1. Place the oil and oregano in a blender.
2. Blend until smooth.
3. Place the mixture in a saucepan.
4. Bring it to a simmer over medium heat.
5. Simmer for less than a minute.
6. Pour the mixture in a bowl, through a fine-mesh strainer.
7. Place a paper filter over a pint-sized jar.
8. Strain the oil immediately.
9. Squeeze the filter to let the oil through faster.
10. Seal and store.

*Cooking suggestion: Italian dishes. Also nice on tuna melt.

Parmesan Oil

Even though you may think that it is odd for oil to be cheese-flavored, you will be surprised to know how much deliciousness this parmesan oil will bring to your meals. Make sure to use canola oil since the olive oil can overpower the infusion with its intense flavor.

Yields: 3 cups

Ingredients:

1 pound leftover Parmesan Rind

3 cups Canola Oil

Method of Preparation:

1. Combine the oil and parmesan in a pot with heavy bottom.
2. Place over very low heat.
3. Cook for about 8 hours.
4. Let cool to room temperature.
5. Strain the oil through a sieve.
6. Pour the parmesan oil into glass jar.
7. Seal the lid.
8. Refrigerate.

*Cooking suggestion: Any kind of pasta.

Peppery Oil

For those who usually season their meals with a lot of pepper, this peppery oil will be the perfect cooking ingredient. The multiple types of pepper bring flavors to this oil that will totally improve the way your favorite meal used to taste.

Yields: 1 pint

Ingredients:

2 cups Vegetable Oil
1 tbsp Tellichery Peppercorns, divided
1 tbsp White Peppercorns, divided
1 tsp Red Pepper Flakes
½ tsp Lemon Pepper

Method of Preparation:

1. Crush the lemon pepper, red pepper flakes, half of the tellichery and half of the white peppercorns with mortar and pestle.
2. Combine the vegetable oil and pepper mixture in a saucepan over medium heat.
3. Bring to a simmer.
4. Simmer for 3-4 minutes.
5. Remove from heat.
6. Let cool completely.
7. Strain the oil.
8. Place the remaining white and tellichery peppercorns in a pint sized jar.
9. Pour the olive oil over.
10. Seal with the lid.
11. Store.

*Cooking suggestion: Meat sauces.

Porcini Mushroom Oil

Pack your favorite mushroom flavors in a bottle of cooking oil so you can enjoy their uniqueness and deliciousness in as many meals as you like. This recipe uses olive oil but the final result is as amazing with sunflower oil.

Yields: 1 pint

Ingredients:

2 cups Olive Oil

2 ounces dried Porcini Mushrooms

1 tbsp dried Rosemary

Method of Preparation:

1. Place the porcinis in a strainer.
2. Rinse with hot water.
3. Drain and pat the mushrooms dry.
4. In a saucepan with heavy bottom, combine the oil, mushrooms and rosemary.
5. Heat over medium heat.
6. Insert a thermometer in the saucepan.
7. Cook until it shows 180 degrees F.
8. Let cool for about 2 hours.
9. Place in glass bottles.
10. Seal.
11. Refrigerate for up to 3 weeks.

*Cooking suggestion: Crusted lamb loin chops.

Pureed Herb Oil

Preserve your fresh herbs before they turn bad and make this herb oil so you can provide your kitchen with a super ingredient that will help you cook extraordinary meals. This recipe uses parsley, mint and cilantro but you can add or omit herbs to taste.

Yields: ½ pint jar

Ingredients:

1/3 cup fresh Parsley Leaves

1/3 cup fresh Mint Leaves

1/3 cup fresh Cilantro Leaves

1 cup Canola Oil

Method of Preparation:

1. Blanch parsley, mint and cilantro in boiling water.
2. Rinse in cold water to refresh them.
3. Pat dry.
4. Place the herbs in blender.
5. Add oil.
6. Blend until smooth.
7. Pour this mixture into a small jar.
8. Shake the jar well.
9. Refrigerate the oil overnight.
10. Bring the oil to room temperature.
11. Line a strainer with a few layers of cheesecloth.
12. Strain the oil.
13. Store in a jar with a lid.
14. Refrigerate.

*Cooking Suggestion: Vegetable soup, fish.

Roasted Pistachio Oil

The roasted nutty flavor of the pistachios will make any kind of oil super delicious, but this recipe uses sunflower oil. If you usually add pistachios to your favorite meals, then this is something your kitchen cannot be without.

Yields: 2 cups

Ingredients:

1 cup Pistachios

2 cups Sunflower Oil

Method of Preparation:

1. Preheat the oven to 325 degrees F.
2. Place the pistachios in a dry pan.
3. Toast them over medium heat; make sure not to burn them.
4. Crush them with mortar and pestle.
5. Combine them with the sunflower oil in a heat-proof cup.
6. Cook in the lower part of your oven for about 40 minutes.
7. Remove from oven.
8. Let cool completely.
9. Strain with fine-mesh strainer if you like, but the oil tastes richer not strained.
10. Store in a glass jar or bottle, previously sterilized.
11. Refrigerate.

*Cooking suggestion: Roasted brussel sprouts.

Saffron and Pink Peppercorn Oil

This flavored olive oil with toasted saffron threads and pink peppercorns will add a very intense flavor to your meal that will result in a super delicious dinner that will please everyone.

Yields: 2 cups

Ingredients:

2 cups Olive Oil

2 tbsp Pink Peppercorns

1 tsp Saffron Threads

Method of Preparation:

1. In a pan over medium heat, toast the saffron threads.
2. Make sure to remove from heat before they turn black.
3. With mortar and pestle, crush the peppercorns.
4. Heat the olive oil in a pan over medium heat.
5. Insert a thermometer.
6. Cook until it shows 180 degrees F.
7. Place the peppercorns and saffron threads in a glass bottle.
8. Pour the heated oil over.
9. Tightly cap the bottle.
10. Refrigerate and use within 3 months.

*Cooking suggestion: Risotto with prawns.

Sage Oil

Provide yourself with the sage aroma and flavor by making this recipe and cook some delightful meals. You can also use this sage oil for drizzling over salads, so put it in an elegant bottle and place it on the dinner table.

Yields: 1 cup

Ingredients:

½ cup chopped fresh Sage

1 cup Pure Olive Oil

Method of Preparation:

1. Place the sage and oil in a blender.
2. Blend until smooth.
3. Place the mixture in a saucepan.
4. Heat over medium heat.
5. Bring to a simmer.
6. Simmer for about 45 seconds.
7. Remove from heat.
8. Pour the mixture through a fine-mesh strainer.
9. Tap the strainer against your hand, to drip it faster.
10. Strain the oil one more time, this time through paper filter.
11. Pour the sage oil in a glass bottle.
12. Tightly cap.
13. Refrigerate.

*Cooking suggestion: Grilled lamb.

Scallion Oil

The exquisite taste of canola oil packed with rich scallion flavors will turn your simple meals into something marvelous. The scallion oil is perfect for meals with vegetables.

Yields: 1/2 pint

Ingredients:

1 cup Canola Oil

2 Scallions, thinly sliced

Method of Preparation:

1. Place the canola oil in a heavy saucepan.
2. Heat over medium heat.
3. Place a slice of scallion in the saucepan.
4. If it sizzles you can add the rest of the scallions.
5. Cook for about 30 seconds.
6. Remove from heat.
7. Let cool completely.
8. Pour into sterilized jar.
9. Seal the lid.
10. Refrigerate.

*Cooking suggestion: Roasted vegetables, creamy vegetable soups.

Spring Onion Oil

Prepare this recipe and provide yourself with the amazing taste of fresh spring onions that will last even when they are out of season. Cook your meals with this oil and no one will tell you didn't use spring onions.

Yields: 1 cup

Ingredients:

1 cup Vegetable Oil
3 Fresh Spring Onions
1 tsp Onion Flakes
Pinch of Garlic Powder

Method of Preparation:

1. Place the spring onions and oil in a food processor.
2. Pulse until smooth.
3. Place the oil mixture in a pan.
4. Stir in onion flakes and garlic powder.
5. Cook over medium heat.
6. Bring to a simmer.
7. Simmer for not more than 5 minutes.
8. Remove from heat.
9. Allow to cool naturally.
10. Strain with a fine-mesh strainer.
11. Pour the oil in a jar with a lid.
12. Seal.
13. Store in a dark and cold place.

*Cooking suggestion: Crispy baked potatoes.

Super Spicy Oil

This flavored oil is definitely not for everyone. Prepare this recipe only if you enjoy very hot and spicy food. Use the super spicy oil for anything that needs a spicy touch and enjoy the hot kick.

Yields: about 2 pints

Ingredients:

3 cups Olive Oil

2 cups crushed Caribe Chiles

Method of Preparation:

1. Combine the ingredients in a saucepan with a heavy bottom.
2. Heat over medium heat.
3. Bring almost to simmer.
4. Remove from heat.
5. Cover the saucepan.
6. Let cool overnight.
7. Strain the caribe chiles if you want to.
8. Store.

*Cooking suggestion: Bbq chicken skewers.

Sichuan Pepper Oil

You can use this flavored oil to spice up any kind of meal from the Chinese cuisine. This oil is great to use with any kind of meat and spicy noodle dishes. Sichuan peppercorns are said to take the gaminess out of game meat. Sichuan peppercorns have a very unusual taste that makes you salivate and they create a tingly numbness in the mouth. This makes your tongue more sensitive and allows you to taste all the flavors better.

Yields: 2 cup

Ingredients:

2 cups canola oil
3 tbsp. Sichuan peppercorns
1 tbsp. light soy sauce
1 cup (aprox. 32) stemmed and chopped chiles de arbol
3 black cardamom pods
3 smashed cloves of garlic
4 star anise
3 whole cloves
1 (3") piece ginger, smashed
2 bay leaves
1 stick cinnamon, smashed or broken
1/2 tsp. salt

Method of Preparation:

1. Over medium heat in a saucepan, heat the oil with the star anise, ginger, cardamom, garlic, bay leaves, cloves, and cinnamon.
2. Stirring occasionally, cook until garlic is golden.
3. Transfer to a container (not plastic) with the Sichuan peppercorns, chiles, soy, and salt.
4. Let the oil cool to room temperature.
5. Remove the garlic and ginger from the oil.
6. Seal the container and let the oil sit to absorb the flavors for at least 24 hours.
7. After that, strain the oil, and discard the solids.
8. Transfer the oil to a nice glass bottle.

*Cooking suggestion: Over wontons or noodles.

Tangerine Oil

Sweet and zesty tangerine flavored oil spiced with fennel seeds, sage, cloves and a pinch of cinnamon will transform your roasted vegetables. This oil will help you make your children eat their vegetables.

Yields: 1 cup

Ingredients:

1 cup Olive Oil
Zest of 2 Tangerines
1 tsp Tangerine Juice
2 Fresh Sage Leaves
Pinch of Cinnamon
½ tsp Fennel Seeds
6 Whole Cloves

Method of Preparation:

1. Place the olive oil sage, cinnamon, tangerine juice and fennel seeds in a blender.
2. Blend until smooth.
3. Transfer the mixture to a saucepan.
4. Add tangerine zest.
5. Heat over medium heat.
6. Cook until bubbly.
7. Remove from heat.
8. Strain with a paper filter.
9. Allow to cool.
10. Place the cloves in a jar or bottle.
11. Pour the tangerine oil over.
12. Seal.
13. Refrigerate.

*Cooking suggestion: Roasted baby carrots.

Tea Bag Oil

Prepare this delicious flavored oil the same way you prepare your tea. This is warm infused oil, but you can also try the cold infusion version of this recipe when you do not heat the oil. Just pour cold oil over your tea bag and seal the jar.

Yields: 1 cup

Ingredients:

1 cup Vegetable Oil

2 tbsp dried Herb of choice

Method of Preparation:

1. Powder the herbs with mortar and pestle.
2. Place the herb into a tea bag that is sealable, or seal the tea bag edges with a stapler.
3. Place the teabag in a jar.
4. Place the oil in a saucepan.
5. Heat over medium heat, about 2 minutes.
6. Pour the heated oil over the teabag immediately.
7. Cover the jar.
8. Let sit for about 2 hours.
9. Remove the teabag.
10. Seal the jar.
11. Store in a cool and dark place or refrigerate.

Thyme Oil

Provide yourself with the fresh thyme flavor and aroma and enjoy cooking even when you are out of fresh herbs. There isn't a meal that will not go excellent with this cooking oil.

Yields: 2 cups

Ingredients:

1 cup Fresh Thyme Leaves
1 tsp chopped Fresh Tarragon
Pinch of Ginger Powder

Method of Preparation:

1. Place all of the ingredients in a blender.
2. Blend until smooth.
3. Transfer the mixture to a saucepan.
4. Cook over medium heat until bubbly.
5. Remove from heat.
6. Let cool to room temperature.
7. Strain with layers of cheesecloth.
8. Gently squeeze the cheesecloth layers to release the oil.
9. Discard the herbs.
10. Pour the thyme oil into a sterilized pint jar with a lid.
11. Seal.
12. Store in a dark and cool place.

*Cooking suggestion: Pan roasted chicken.

Truffle Oil

Most will agree that one of the fanciest and most delicious oils is truffle oil. Even though it is mostly used for seasoning and flavoring, if you use it for cooking pasta sauce, it will create a powerful explosion of flavors.

Yields: 1 cup

Ingredients:

1 tsp Black Truffle Shavings

1 cup Olive Oil

Method of Preparation:

1. Place the oil and truffle shavings in a blender.
2. Blend until truffle is minced.
3. Place the oil mixture in a small and heavy saucepan.
4. Cook for about 5 minutes.
5. Remove from heat.
6. Allow to cool to room temperature.
7. Do not strain the oil for richer flavor.
8. Transfer to a small jar or bottle.
9. Seal with the lid.
10. Store.

*Cooking suggestion: Beef Carpaccio, Pasta with wild mushrooms.

Turmeric and Ginger Oil

Turmeric and ginger is known to be a great combination of earthy taste that has properly balanced flavor of bitterness and freshness. Our recipe for turmeric and ginger oil uses peanut oil for a more intense flavor, but olive oil is fine too.

Yields: 2 cups

Ingredients:

2 cups Peanut Oil

1 tbsp Turmeric

1 tbsp grated Ginger Root

Method of Preparation:

1. Place the peanut oil in a saucepan.
2. Heat over medium heat.
3. Insert a thermometer.
4. Cook until it shows 180 degrees F.
5. Remove from heat.
6. Place the turmeric and ginger in a jar.
7. Pour the hot oil over.
8. Cover the lid.
9. Wrap a cloth around the jar and shake it well.
10. Let cool completely.
11. Strain the oil with a paper filter.
12. Pour the oil in a jar or bottle.
13. Seal.
14. Refrigerate.

*Cooking suggestion: Stir fry chicken with broccoli, oven roasted cauliflower.

Tuscan Herb Oil

You do not have to go through trouble of seasoning your pasta sauces with this amazingly flavored oil. The mix of Italian seasonings in the Tuscan herb oil will be the main ingredient when cooking Italian meals.

Yields: 1 cup

Ingredients:

½ tsp minced fresh Oregano
1 tsp minced fresh Marjoram
1 tsp minced fresh Basil
½ tsp minced fresh Thyme
½ tsp minced fresh Rosemary
½ tsp Garlic Powder
½ tsp crushed Red Pepper Flakes
1 ½ cup Olive Oil

Method of Preparation:

1. Place all of the ingredients in a metal cup.
2. Mix to incorporate them well.
3. Place the metal cup in your previously preheated oven to 300 degrees F.
4. Cook for about one hour in the lower part of the oven.
5. Remove from oven.
6. Let cool.
7. Strain the oil with a strainer lined with cheesecloth.
8. Store in glass jar with a lid.

*Cooking suggestion: Pasta sauces.

Yuzu Oil

The rich and zesty taste from the yuzu's rind bring freshness and mild sourness to the canola oil, that will load your meals with extraordinary flavors, so delicious you will not be able to stop eating.

Yields: 1 cup

Ingredients:

Rind from 1 Yuzu

1 tsp Yuzu Juice

¼ tsp Ginger Powder

Pinch of Sea Salt

1 cup Canola Oil

Method of Preparation:

1. Preheat the oven to 300 degrees F.
2. Place the ingredients in a small oven-proof bowl.
3. Mix to combine.
4. Place the bowl in the lower third of the oven.
5. Cook for about 40 minutes.
6. Let cool on the rack.
7. Strain the oil with fine-mesh strainer.
8. Pour the oil into a ½ pint jar.
9. Seal with the lid.
10. Store in dark and cool place.

*Cooking suggestion: Tuna cakes.

Zesty Spice Oil

If you prepare this cooking oil you will provide yourself with the ultimate weapon for baking fish. All the spices you need in one place; drizzle this zesty spice oil over your fish fillets, put them in the oven and enjoy your dinner.

Yields: About 1 cup

Ingredients:

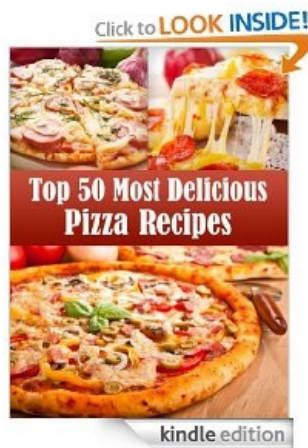
10 whole Cloves
½ tsp Lemon Juice
1 tsp Lemon Zest
½ tsp whole Allspice
½ tsp Black Peppercorns
1 Bay Leaf
Pinch of Cinnamon
½ cup Vegetable Oil

Method of Preparation:

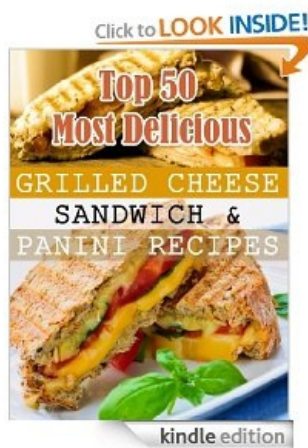
1. Preheat your oven to 300 degrees F
2. With a mortar and pestle mix all the ingredients to form a paste.
3. Place them in a metal cup.
4. Place the cup over a sheet of baking paper.
5. Cook for about one hour in the lower part of your oven.
6. Let cool.
7. Strain the oil with a strainer lined with cheesecloth.
8. Place the oil in a glass jar with a lid.
9. Seal and refrigerate.

*Cooking suggestion: Baked fish fillets.

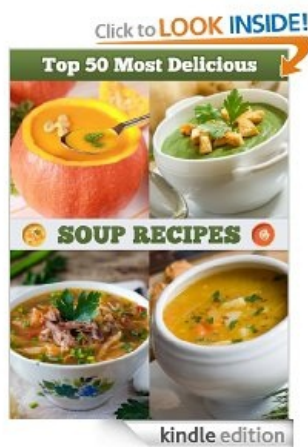
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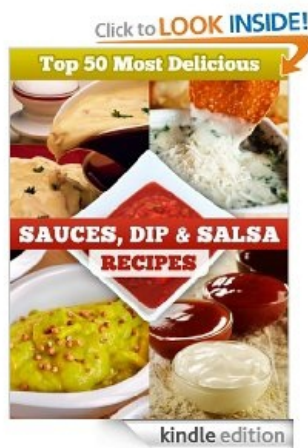
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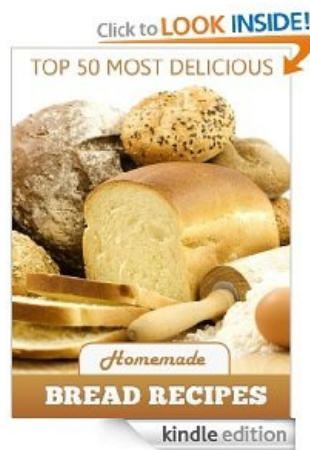
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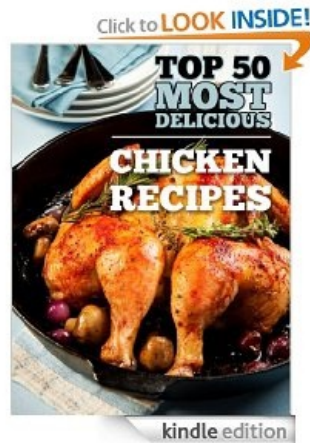
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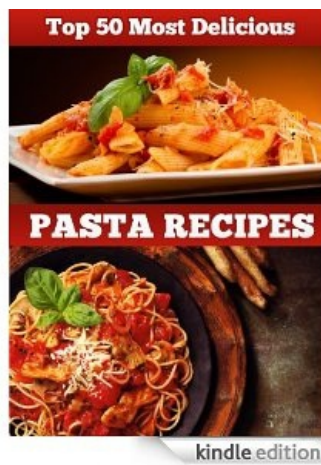
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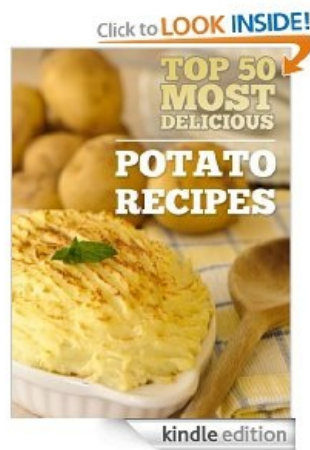
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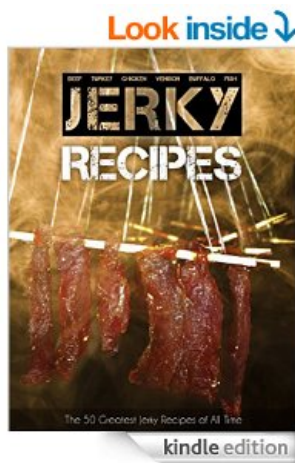
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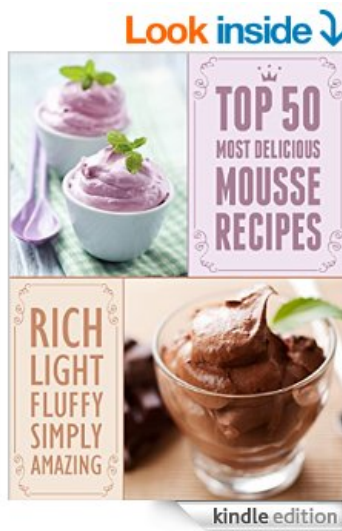
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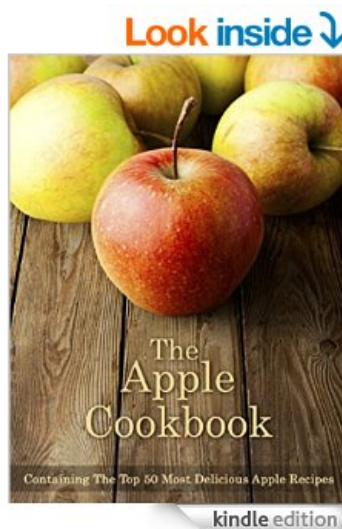
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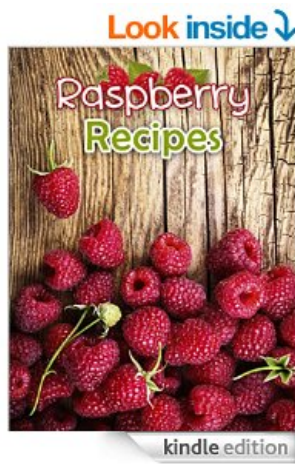


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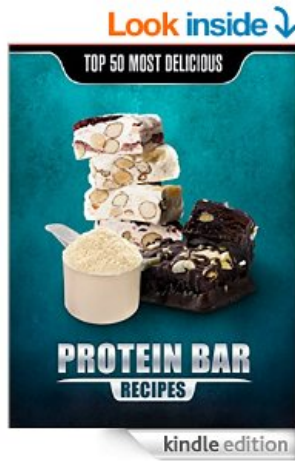


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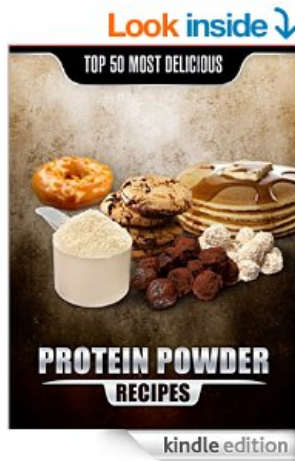




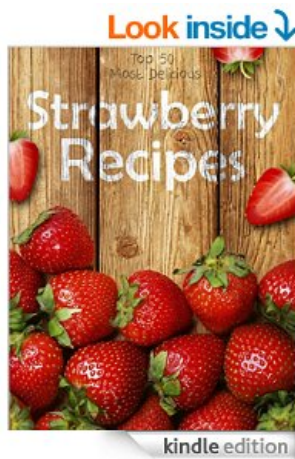
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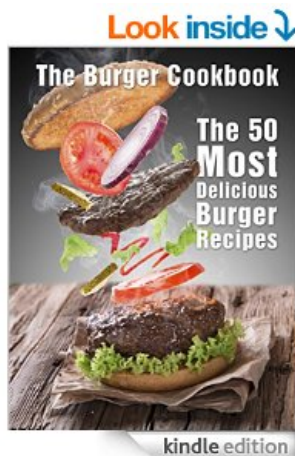
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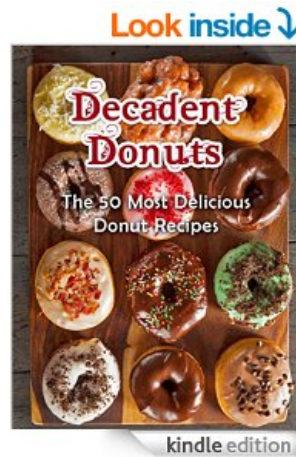
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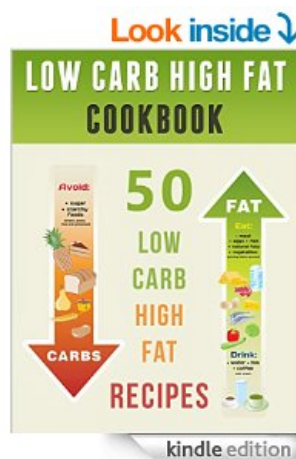
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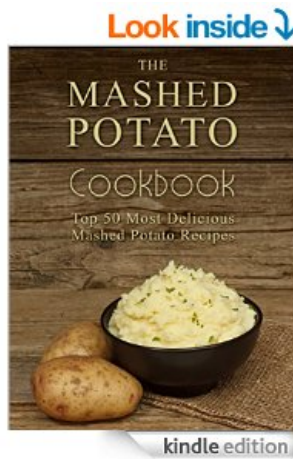
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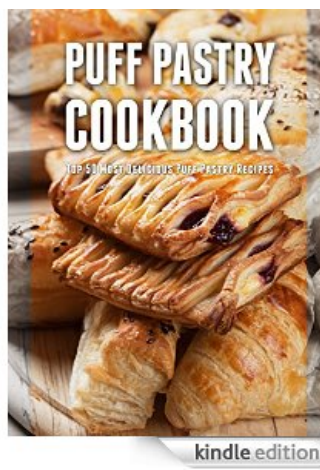
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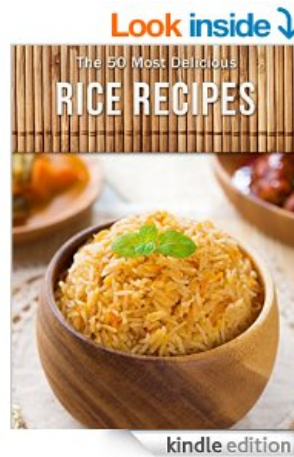
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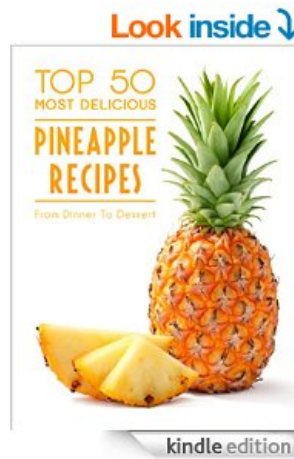
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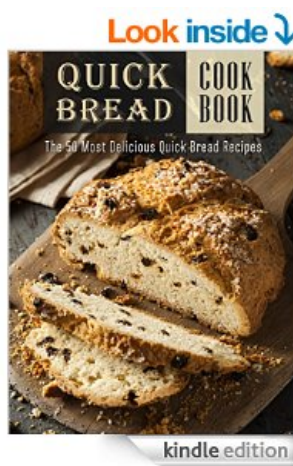
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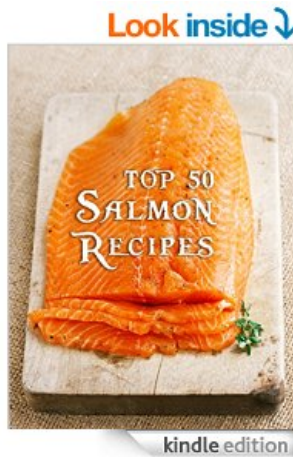
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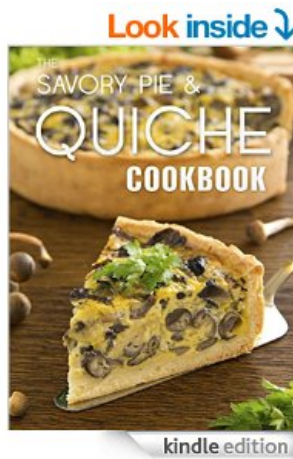
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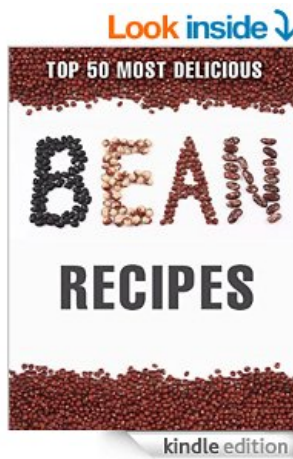
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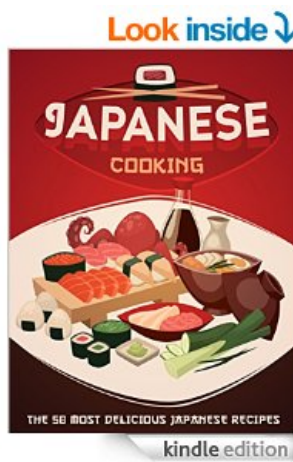
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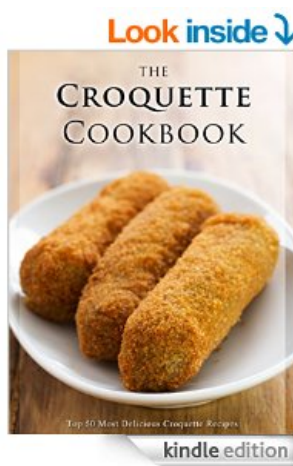
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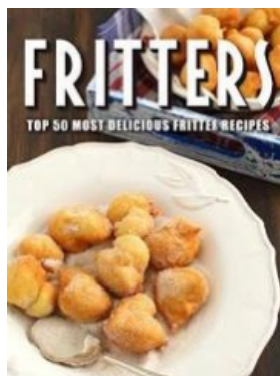
[Top 50 Most Delicious Croquette Recipes](#)



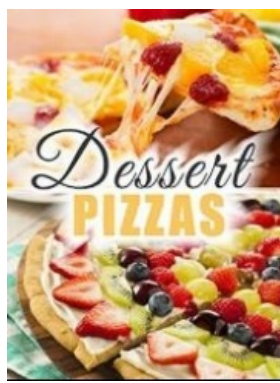
[Top 50 Most Delicious Quesadilla Recipes](#)



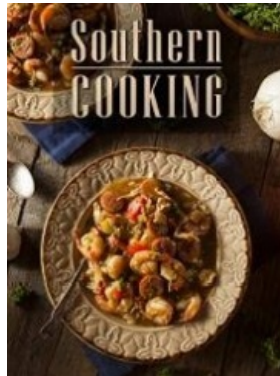
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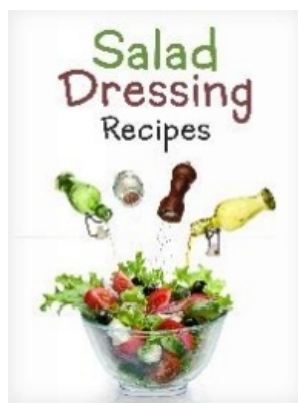
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[Top 50 Dry Spice Mix Recipes](#)



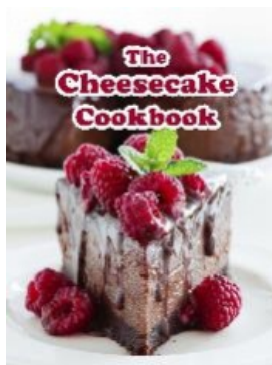
[Top 50 Spice Paste Recipes](#)



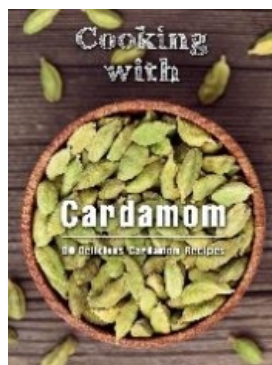
[Top 50 Salad Dressing Recipes](#)



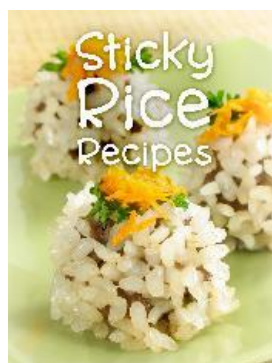
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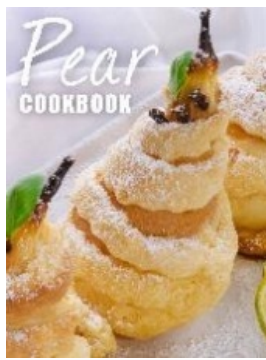
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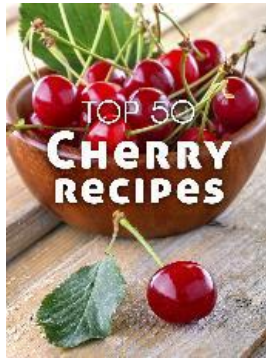
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[Top 50 Peach Recipes](#)



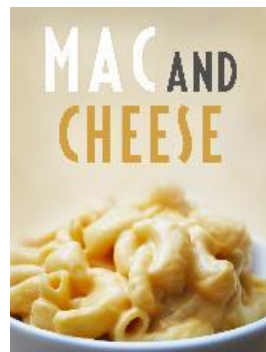
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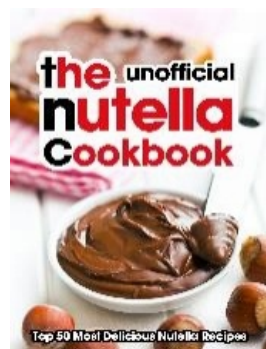
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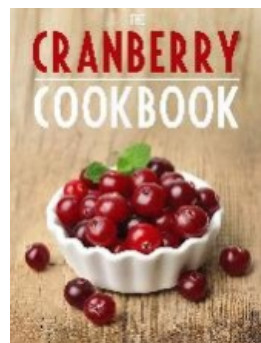
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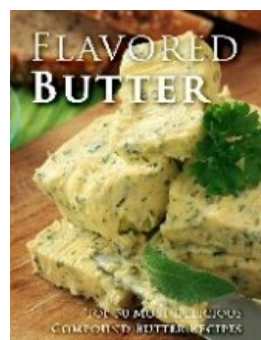
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