



Cooking with Essential Oils
Culinary Class with Chef Lisa Fidler
March 19, 2015

Roasting Eggplant with Essential Oil

Ingredients

1 eggplant
1 Tbsp. sea salt
About 1 Tbsp. coconut or olive oil
1 Toothpick of Young Living Essential Oil

Directions

Cut the eggplant into slices or whatever shapes and sizes you prefer, being sure to trim off the stem and the ends.

Meanwhile, preheat an oven to 450°F. Mix oils together lay the eggplant on a baking sheet (or sheets, depending on how much eggplant you decided to cook) and lightly brush or spray with oil. Turn all the pieces over and brush or spray the other side(s). Bake until the downside has browned nicely, 10 to 15 minutes. Turn all the pieces over and bake until that side is browned, too, about 10 more minutes.

HOW DO I USE FOOD GRADE ESSENTIAL OILS?

Using citrus oils in place of citrus zest:

- Substitute lemon oil for lemon zest, orange oil for orange zest and lime oil for lime zest.
- In recipes calling for grated citrus zest or peel start with 1/8 teaspoon essential oil in place of 1 tablespoon of zest. No more grated knuckles! This is an easy way to add a punch of citrus flavor to glazes, toppings, sauces – even piecrust!

Using essential oils in savory cooking:

- For most oils, one drop replaces a teaspoon of dried herb or spice.
- For bolder tasting herb oils such as Thyme, Oregano (Origanum), Rosemary and Marjoram, dip a toothpick into the bottle and stir into your recipe just before serving. Stronger flavored oils can be simmered at length in soups and stews to produce a milder flavor.
- For milder herb oils use 1 - 2 drops at the end of cooking, or just before serving.

Using essential oils in baking and candy making:

- As with LorAnn's super strength oils, natural essential oils are about 3 to 4 times stronger than alcohol-based extract flavorings (an extract is a flavor diluted in alcohol or a combination of alcohol and water).
- To substitute natural essential oils for an extract, start by using ¼ teaspoon essential oil in place of 1 teaspoon of an extract. Some essential oils such as clove and peppermint are particularly potent. We recommend starting with less and adding more to taste.

****Taken from the LorAnn website**

1. Always keep your essential oils in a dark glass container, away from heat and light and where the conditions are not hot or humid. You can also store them in the fridge if necessary.

2. Make sure you purchase quality essential oils. Not all oils can be used in cooking and/or should be ingested. Furthermore, not all oils are therapeutic grade oils so make sure you do your research and use only oils that are appropriate for cooking.

3. Try to always use a glass or ceramic bowl when mixing your ingredients that contain essential oils. If you use plastic, the essential oil will seep into the plastic and ruin it.

4. Don't leave the cap off the bottle. They will oxidize quickly!

5. Essential Oils have a much longer shelf-life than dried herbs or spices so while oils may be more costly in the initial stages, over the long haul, they will prove to be more cost-effective.

6. Because all oils tend to have different viscosity levels, don't drop the oil directly into your mixture. Drop the required amount on a spoon and then into your mixture to ensure you have the proper amount.

7. A little goes along way. Add one drop, stir and taste. Repeat until you've reached your desired result.

8. Try to avoid touching the insert with your fingers as your natural oils may affect the oil composition.

9. Essential oils are highly concentrated and should always be used with caution.