



LAYERED SPICE OIL

1. Layer dried, aromatic seeds, herbs and berries in a mason jar (*Juniper berries, black peppercorns, cloves, bay leaves, etc.*)
2. Pour cold pressed virgin olive oil to cover
3. Bask in Sun and Moonlight for one month or simmer on stove top or crockpot
4. Strain through filter, such as muslin clothe
5. Add essential oils, if necessary
6. Add this mixture to sea salt or other product or use as an accord in a solid perfume.

WHAT YOU'LL NEED

Dried aromatic seeds, herbs, berries

Cold pressed virgin olive oil

Essential oils (if needed)