

EVERYTHING
HERBAL
by Cheryl Jabz

WARM
• BOLD •
AROMATIC

Clove's

Flavor & Common Uses

Clove has a bold, warm, slightly sweet, and spicy flavor with aromatic depth. It's a versatile spice used in both sweet and savory dishes, cozy drinks, and aromatic blends.



1. FLAVOR PROFILE

- Warm and spicy
- Slightly sweet and peppery
- Bold, aromatic, and intense
- Pairs well with cinnamon, ginger, nutmeg, citrus, and honey



2. COMMON USES

- Spice blends for baking and desserts
- Tea, cider, and warm herbal drinks
- Ham glazes and savory roasts
- Soups, stews, and curries
- Pickling and preserving
- Potpourri and home fragrance
- Clove oil and natural wellness remedies



KITCHEN TIP

A little clove goes a long way—use sparingly to avoid overpowering other flavors.

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