

Coconut Oil Body Cream

Makes 1 cup

Ingredients:

1 cup Kirkland Signature Organic Virgin Coconut Oil
 1 tsp vitamin E oil
 9 to 10 drops of your favorite essential oil (optional)

Instructions:

In a small bowl, combine coconut oil, vitamin E oil and essential oil of your choice. Mix for about 2 minutes, or until smooth. Spoon into a jar with a plastic lid (metal lids tend to rust over time).

Tip: A little goes a long way.



Quick & Easy THE COSTCO WAY

Coconut Oil Shaving Cream

Makes 2 cups

Ingredients:

²/₃ cup Kirkland Signature Organic Virgin Coconut Oil
2 Tbsp Kirkland Signature Extra Virgin Olive Oil
¹/₂ cup shea butter
¹/₄ cup honey
2 Tbsp baking soda
2 Tbsp castile soap
¹/₈ tsp vitamin E oil
10 to 20 drops pure essential oil, such as sandalwood, frankincense or lavender

Instructions:

In a medium bowl, combine coconut oil, virgin olive oil, shea butter, honey, baking soda, castile soap, vitamin E oil and essential oil. Using an electric mixer, whip on medium until light and creamy, or about 4 to 5 minutes. Store in an airtight container (metal lids tend to rust over time).





Coconut Oil Citrus Sugar Body Scrub

Makes 1 cup

Ingredients:

½ cup sugar, raw or granulated
½ cup Kirkland Signature Organic Virgin Coconut Oil
½ tsp essential oil, orange or lime

Instructions:

In a small mixing bowl, combine sugar, coconut oil and essential oil. Using an electric mixer, beat until well-combined and smooth. Spoon into an airtight container (metal lids tend to rust over time).

Tip: If using orange essential oil, add orange zest for extra texture.

Note: This is not to be used on your face or close to your eyes.



Quick & Easy THE COSTCO WAY

Coconut Oil Island Rice

Makes 5 to 6 cups

Ingredients:

2 Tbsp Kirkland Signature Organic Virgin Coconut Oil
2 cups long grain rice
1 can (13.66 fl oz) Thai Kitchen® Organic Unsweetened Coconut Milk
3 cups water}
1⁄4 cup brown sugar
1⁄2 tsp salt
1⁄3 cup raisins
3 cups coconut flakes, toasted and divided

Instructions:

In a large saucepan over medium-high, add coconut oil. When melted, add rice. Saute for 2 minutes. Add coconut milk, water, brown sugar, salt and raisins. Stir to blend. Bring to a boil, stir and reduce heat to a simmer. Cover saucepan with lid. Simmer for 20 to 25 minutes. Fluff with a fork. Transfer to a serving dish. Fold 2 cups toasted coconut into rice. Sprinkle remaining 1 cup on top.

