HOW TO GET RID OF THE FISH SMELL in Your Kitchen

Add GARLIC cloves and fresh THYME into the pan when you are cooking fish. This will help replace the fish smell with the pleasant aroma of herbs.

Boil water and vinegar in a pot to eliminate fish odor. If you want to spice it up, add CINNAMON sticks and VANILLA EXTRACT for a sweeter smell.

The essential oils found in diffusers help to clear the air of any toxins. Move one into your kitchen after you cook fish to help the smell: ROSEMARY, PINE, and CITRUS SCENTS are the best to use.

Baking something in your oven that smells delicious, like COOKIES, will help to get rid of the smell of fish. Pick your favorite cookie dough and get baking!