

# Delicious, quick, easy...

## Herb vinegar

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You can use herb vinegars in most recipes that call for vinegar, including sauces, marinades, and stews.

Wine-based vinegars are an ideal base, because their flavor is mild and blends well with herbs. Use white wine vinegar with chive blossoms, lavender, marjoram, lemon basil, tarragon, and thyme. Use red wine vinegar with dill, fennel, mint, sweet basil, and thyme.

You can make the vinegar from a single herb — tarragon or dill, for example — or choose among compatible herb combinations. Garlic and chives combine well with most of the strongly flavored herbs, such as basil, dill, and thyme. Mix equal parts of parsley, thyme, and rosemary for a special blend.

Use fresh, washed sprigs (you'll need about four long sprigs for about 3-½ cups of vinegar). Petals of edible flowers, such as roses, also make flavorful vinegars.

The bottle should have a tight-fitting screw top, stopper, or cork. Put the ingredients of your choice in the clean bottle and fill it with plain, white, or red wine vinegar. Cover tightly. Label the bottle and let it stand undisturbed in a cool dark place for at least three weeks, so flavors can develop.

Once opened, the vinegar should be stored in a cool, dark place (or refrigerated) and used within four months.

### Rosemary vinegar

2 ½ cups      Fresh rosemary sprigs  
2 ½ cups      White distilled vinegar

1. Fill a sterilized, wide-necked bottle or jar with rosemary.
2. Fill to the top with vinegar.
3. Cover tightly and place in a sunny spot for four to six weeks.
4. Filter the vinegar mixture through a coffee filter paper.
5. Discard the rosemary.
6. Heat the vinegar until it begins to simmer, but do not boil.
7. Wash the bottle or jar and its lid in hot, soapy water, rinse thoroughly, and dry in a warm oven.
8. Pour the vinegar back into the bottle (or other sterilized decorative bottle).
9. Add a fresh sprig or two of rosemary for decorative purposes if you wish.
10. Store in a dark place.
11. Use within one year.