

Homemade Herb Vinegar

I make batches of the herb vinegar for my use and for gifts. Please do not attempt to try this recipe with oil. Oil does spoil easily and could get contaminated.

3 to 4 bottles, washed and sterilized

3 to 4 corks, washed and sterilized

1 gallon distilled, white or red wine or
cider vinegar

assorted herbs



Wash bottles with corks in hot soapy water and rinse well. (I use my empty wine bottles, saving the corks or you can buy them in any wine shop).

To sterilize, put bottles (and corks, separately) in pot large enough to submerge them; fill pot with water and bring to a boil. Boil 15 minutes. Remove bottles and corks; drain. (I do not sterilize my bottles but rinse them in boiling water)

Place 3 or 4 sprigs of desired herbs in each bottle; you may need a skewer to push them in.

Add other ingredients, such as fresh peeled garlic, peppers, or fruit.

In a non-reactive Dutch Oven, heat vinegar, and sprigs of desired herbs and other ingredients to boiling. Boil 5 minutes. Turn off heat and let vinegar cool. Strain through a fine sieve into a glass measuring cup or pitcher. Discard herbs and ingredients used in boiling vinegar. Pour through funnel into bottles. Cork and store at room temperature. Sometimes it is necessary to invert bottles so the herbs float to the bottom. Label vinegar and enjoy.

Favorite Combinations:

ITALIAN: Distilled vinegar, cloves of garlic, cilantro, rosemary, and oregano sprigs.

RASPBERRY-MINT: White wine vinegar, 1-1/2 cups fresh raspberries, mint sprigs.

LEMON-THYME: White wine vinegar, peel from lemons, thyme sprigs.

CHILI-PEPPER-CILANTRO: Distilled white vinegar, chili peppers, sparred so they do not float and cilantro sprigs.

CHIVE-GARLIC: Rice vinegar, peeled cloves of garlic, chives.

DILL-PEPPERCORN: Cider vinegar, peppercorns, dill sprigs.

SAGE-ROSEMARY: Red wine vinegar, sage and rosemary sprigs.

BASIL-ORANGE: White wine vinegar, peel from oranges, basil sprigs.