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## Herb Infused Vinegar

Sat, 01/19/2013 - 22:39 -- Miss Lady Bug

Infuse vinegar with herbs to add a splash of gourmet flavor to sauces, salads, vegetables, fish, and meats.

You can mix herbs for a special blend, or infuse them separately. Robust herbs pair well with cider or white wine vinegar, where as more delicate herbs pair well with rice or champagne vinegar. The possibilities are endless so try different combinations to find your favorite flavor.

Herb Infused Vinegar

*Ingredients yield approx. one (1) 16 ounce bottle*

Ingredients:

2 cups fresh herbs, washed and dried *per*  
16 ounces vinegar, high quality (5% acidity)

Directions:

Combine herbs and vinegar in sterilized jars. Cover tightly, and let steep for three (3) weeks in a cool, dark place for maximum flavor. For a lighter flavor, sample vinegar after ten (10) days. Once you get your desired flavor, strain vinegar into a bowl. Discard herbs.

Place non-metallic lids or plastic screw caps in a saucepan of warm water, heat to just below boiling and then remove from heat. Leave caps in the hot water until ready to use. If using corks, purchase pre-sterilized corks and dip them in boiling water before use.

Decant vinegar into sterilized bottles, add fresh sprigs of herbs, if desired, and cover tightly. Date the bottles.

Herb infused vinegar can be stored up to three months in a cool, dry place. Refrigeration may extend the quality for up to six months.

*Note: While consuming, keep fresh sprigs of herbs submerged in vinegar or remove them to prevent mold. If vinegar starts to mold at any time, or show signs of foul odor or cloudiness, discard and do not use it.*

If not handled properly, some harmful bacteria may survive and even slowly multiply in some vinegars. It is important to store infused vinegar in a cool place, or the refrigerator. Always work in a clean area using sanitary utensils.

Enjoy your herb infused vinegar!

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