



Cooking Corner: Herbed Vinegar

Herbs grow well in the ground, in raised beds, and in containers. They're hardy and drought-tolerant, and often very prolific! For a fun way to use up extra herbs from the garden, farmers' market, or CSA, try making beautiful and tasty herbed vinegar. The finished product can be used anywhere vinegar is called for in recipes, and it makes a great gift!

How to Make Herbed Vinegar

Use a 1:2 ratio of herbs to vinegar. For example, about ½ cup of loosely packed fresh herb leaves or flowers to 1 cup of vinegar. Use slightly less herbs when choosing full-flavored varieties.

In white wine vinegar:

Rosemary sprigs
Chive blossoms
Basil leaves and blossoms
Thyme sprigs

In apple cider vinegar:

Dill and whole peppercorns
Nasturtium flowers and garlic chive
flowers
Lavender blossoms or sprigs
Thyme sprigs

In rice vinegar:

Oregano
Tarragon and lemon balm

In red wine vinegar:

Basil, oregano, and thyme, plus one peeled garlic clove

Good combinations of herbs for any type of vinegar:

Parsley, sage, rosemary, and thyme
Basil, garlic, and dried red peppers

Place the washed and dried herbs in a sterilized or dishwasher-cleaned glass jar. Fill the container with vinegar and cover with a non-metallic cap. Store the herbed vinegar in a cool, dark place for 1-4 weeks, and shake occasionally. Smell and taste the vinegar over time; when the desired flavor has developed the vinegar is ready to filter. Strain the vinegar through a paper coffee filter or cheesecloth and discard the herbs and seasonings. Wash the jar and pour vinegar back in, or use a decorative bottle that has been sterilized or washed in a dishwasher. Place a fresh sprig of herbs in the bottle before adding the filtered vinegar, if desired. Tightly seal with a non-metallic lid and store in the refrigerator for up to a year.



Cooking with Herbed Vinegar

Homemade herbed vinegars can be used in any recipe that calls for regular vinegar.

Salad Dressing: For a quick and easy salad dressing, combine the following in a jar with a tight-fitting lid and shake well:

- 1 cup herbed vinegar
- 1 cup canola oil
- 2/3 cup olive oil
- 4 teaspoons mayonnaise
- 2 teaspoons Dijon mustard
- 1 teaspoon brown sugar

Green Bean Dressing: Herbed vinegar is a tasty topping to green beans. Combine fresh green beans, one small chopped onion and 2 tablespoons water. Steam until beans are the desired tenderness. Sprinkle with herbed vinegar.

Other uses: Add to a marinade; drizzle over roasted vegetables or fish; use to baste chicken.



Apple cider vinegar with nasturtium blossoms and leaves, garlic chives, and dill blossoms. After a couple of weeks, this vinegar will be filtered and bottled.