



Making flavored vinegar can be fun and can add a little vim and vigor to you life. Flavored vinegars are ordinary vinegars flavored with spices, herbs, and fruits; and the results are extraordinary. They can be added to salad dressings, sauces, and marinades, and are an inexpensive way to liven up your dishes and give them fantastic new names. How about some “Strawberry pineapple dressing”, anyone?

Start with a good **5%** acidity cider vinegar. There are all sorts of vinegars - rice, cider, red and white wines. These are just a few and all can be used to make flavored vinegar. I chose to make my flavored vinegar with apple cider vinegar. This can be found at most grocery stores at a reasonable price. Whatever vinegar you use make sure that it is rated with at least 5% acidity.

**Tools you will need:**

- 1 large stainless or enameled pot for boiling the vinegar.
- 1 wooden spoon to stir the vinegar.
- 1 or more Sterilize containers large enough to hold the ingredients. (pint, quart, or gallons jar). I usually make a gallon at a time because I use it for gifts. I always make several gallons at Christmas to give it as gifts.)

Be sure that all tools, containers, and surfaces are cleaned and sterilized before starting.

Use 3 to 4 sprigs of fresh herbs to each pint of vinegar being certain to completely immerse the herbs.



Dried herbs may also be used. It takes 3 tablespoons of dried herbs to each pint of vinegar

Floral vinegars: use 1 cup clean, unsprayed flowers to 2 cups vinegar.



Vegetable vinegars: (Onions and peppers work great.) slice and remove seeds if any. Use 1-2 cups of chopped vegetables to 4-5 cups of vinegar.