



Fruit Vinegar

2 pounds of fruit
1 gallon of Cider vinegar
1/2 lemon sliced

Cut up or crush the fruit. Bring vinegar to just boiling (190-195° F) in an enameled or stainless pot, then turn off the heat and add the fruit. Pour into glass jar. Cover and let stand for three to four weeks checking flavor as noted below. When the vinegar has reached the desired flavor strain the vinegar through damp cheesecloth or a coffee filter several times until the vinegar shows no cloudiness. Then pour the vinegar into clean sterilized jars and cap tightly

Adding sugar or honey: Sugar or honey can be added to the fruit flavors to give a sweeter flavor. To add sugar or honey, strain the vinegar and put it into a pan and add 1/4 to 1 cup of sugar or honey. Bring vinegar to almost a boil. Turn off heat and let stand to for 3-5 minutes. Then pour into fancy jars.



Herb, Garlic or Seed Vinegar

Herbs, Garlic or seeds
1 quart of Cider vinegar

Crush some or all the herbs, garlic or seeds. Bring vinegar to just boiling (190-195° F) in an enameled or stainless pot, then turn off the heat and add the herbs. Pour into a glass jar cover and let it stand for three to four weeks checking flavor as noted below. When the vinegar reached the desired flavor, strain the vinegar through damp cheesecloth or coffee filter several times until the vinegar shows no cloudiness. Then pour the vinegar into clean sterilized jars and cap tightly

Checking flavor: It takes two to four weeks for the greatest flavor to be developed. However, desired flavors are a matter of personal taste. To test the flavor, place a few drops of the vinegar on plain white bread and taste. When desired flavor is reached, strain several times through cheesecloth or a coffee filter until clear. If flavors are too strong dilute by adding some of the same vinegar used in preparing the recipe.