

Garden to Fork – Brewing Herbal Vinegars

Herbal vinegars add bright, fresh flavors to salads and sauces. The acid in the vinegar brings out the essential oils in the herbs. Herbal vinegars are a great way to savor garden herbs long after the growing season is over and make great gifts!

Wine vinegars, white or red are usually preferred. Because vinegar reacts with many metals, use a glass or stainless-steel saucepan. Steep vinegars in clear glass jars to allow light to penetrate the jar during the steeping process.

Unfortunately, vinegar will also corrode the metal lids and rings of standard canning jars, so use glass jars with plastic lids or old-fashioned canning jars with rubber rings and glass lids, or use glass bottles with corks.

Vinegars stored in a cool dark room will retain their flavors 2-3 months. Vinegars stored in a refrigerator will last 6-8 months.

Herbal vinegar recipes follow the same guidelines. Herb and vinegar amounts vary according to recipe combinations and the brew master's imagination.

Basic Instructions: Heat vinegar until it is warm, but not boiling. Bruise the herbs as you add them to jars. Carefully pour in hot (but not boiling) vinegar. Steep 2 weeks, strain and rebottle. If desired, add sprigs of fresh herbs to delight the eyes as well as the palate.

Rosemary Vinegar

- 3 sprigs of rosemary
- 16 ounces good quality vinegar

Vinegar de Provence

- 1/3 cup fresh thyme, chopped
- 1/3 cup fresh rosemary, chopped
- 5 bay leaves
- 1 orange peel, peeled off in one continuous spiraling strip
- 3 cups white wine vinegar

Italian Vinegar

- 1/3 cup fresh oregano, chopped
- 1/3 cup fresh basil, chopped
- 2 cloves garlic, peeled
- 20-30 whole black peppercorns
- 2 small, hot red peppers
- 3 cups white wine vinegar



Rosemary Vinegar

Happy Brewing
Alaine Bush