

Flavoured Vinegars

Use in salad dressings, sweet & Sour, BBQ and some curries (Vindaloo translates as Vinegar Sauce)
Hot & Sour Soup, Hollandaise, mayonnaise.

You will need clean bottles or jars with tight fitting lids

Choose your herbs, e.g.: Thyme, Tarragon, Rosemary, Dill, marjoram

1. Take a few sprigs of your chosen herb, lightly crush and put into your bottle.
2. Fill with your choice of vinegar.
3. Replace the lid and store somewhere cool and dark for a few weeks until ready.
4. Use in salad dressings and sauces
5. Choosing the right vinegar is important to impart the best flavour. White Wine Vinegar, Apple Vinegar are the most popular, it takes anything from 2 to 4 weeks to get the best results.

Chive Blossom Vinegar

<https://hungrydanekitchen.com/chive-blossom-vinegar/>

A homemade flavoured vinegar that brings a mild onion flavour and beautiful colour to salad dressings, salad, and more.



1. **Prepare the blossoms:** after harvesting your fresh blossoms rinse them thoroughly to remove any debris or insects that might be stuck in the blossom. A good method is to add the fresh picked blossoms to a large bowl and fill it with cold water. Swirl the blossoms around to help dislodge anything that might be stuck in the blossom. Let them soak for about 10 minutes and then lift the blossoms out of the water. Then rinse and spin in a salad spinner to remove any excess water, or lay on towels and let dry thoroughly.
2. Place the blossoms in a **clean glass jar**. Pour the vinegar over the blossoms and secure with a lid. You want to make sure you have enough vinegar to cover the flowers.
3. Let the blossoms infuse for about **1-2 weeks at room temperature**, and in an area out of direct sunlight. For a more robust flavor, I recommend steeping for two weeks.
4. Once infused, **strain** the vinegar using a mesh strainer or cheesecloth into a clean glass jar or bottle. I use these [Kilner bottles](#) as they make for an elegant presentation and are easy to pour when using the blossom vinegar.

Note: For this recipe, 1 cup of chive flowers and 1½ cups of vinegar are used. This is just a guide. If you have more flowers or want to make a larger batch, adjust the ratio, making sure the flowers are fully submerged in the vinegar during steeping.