

Rose's Italian Herb Vinegar

Horticulture lecture- FLGC April 13, 2006

Italian Herb Vinegar ~ fills 4, 24oz. Bottles

72oz. Distilled white vinegar

24 oz. Red wine vinegar

24 peppercorns

8 cloves of garlic, peeled

Bunch of bruised fresh herbs (such as flat leaf Italian parsley, oregano, basil)

Simmer all ingredients together for five minutes. Strain out herbs, reserve peppercorns & garlic.

Into each "hot sterilized" wine bottle add 2-3 fresh basil leaves, 2 cloves of garlic, 4-6 peppercorns, 2 sprigs of parsley and several stalks of oregano. Use the handle of a wooden spoon to push them in. Fill bottles with strained vinegar. Cork & keep in a cool dark place.

* note; can substitute regular vinegar with malt vinegar, herbs can be substituted to fennel, dill, mint, chives or tarragon.