



### Making Herb or Fruit Infused Vinegars

*This is a simple and easy way to infuse your white wine vinegar with flavor!*

Active Time: 5 minutes

Total Time: 20 minutes

Serves: 4 -6

#### Ingredients:

2 cups (16 oz) white wine vinegar

½ cup **dried** herbs (example: Basil, Tarragon, Oregano, Dill, Mint, Lemon Verbena, Rose Petal almost any herb will do!)

½ cup **dried** fruit (Orange, Lemon, Lime, Apple, Peach, Apricot, Kiwi... whatever fruits you like!)

\*\*Note: The ratio for Vinegar to Herb or Fruit, is 1:4 (1 cup vinegar to ¼ cup dried herb/fruit)

2 Mason Jars with lid (quart size)

Strainer

Glass bottle for vinegar (reuse a bottle if you can)

Blender

1. Place Vinegar and Herb or Fruit in Blender
2. Turn on High for 30 seconds.
3. Pour liquid into Mason Jar (let stand for 2 to 4 hours)
4. Using the strainer, pour the vinegar into new Mason jar and straining out the plant matter.
5. Take your funnel and place it on the new bottle (the final one you want to store your vinegar in) and pour the vinegar slowly until filled.
6. Make sure to date and LABEL the bottle.
7. Enjoy on your favorite salads, fresh fruits, veggies and greens!

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