



Orange Mint Infused White Wine Vinegar
(with Hollie's Homegrown glass bottle included)

36 oz. White Wine Vinegar
2 large sprigs of *Hollie's Homegrown* Orange Mint
Vinegar glass bottle with lid

Heat Cider Vinegar in a sauce pan (stainless steel or glass) on medium heat until warm, but NOT Boiling. While the vinegar is warming up, take ONE sprig of mint and coarsely chop. Take the SECOND sprig, using the back of a wooden spoon, gently hit (or "bruise") the Mint several times (not too hard, this is just to release the flavors from the plant) and place them both inside the glass bottle. Turn off the heat and carefully pour the vinegar into the bottle with the mint (use a funnel if you are worried about spilling) and secure lid.

Keep it on your kitchen counter until it is room temperature then place it in a sunny spot to steep for 2 weeks. After 2 weeks, strain the liquid, and put in a new container while you wash the glass bottle and lid thoroughly with soap and hot water. When the bottle is dry, place the strained vinegar back in its original bottle and secure lid.

Use this vinegar as you would with any dish that calls for vinegar. It's wonderful in salads, dips or on vegetables and adds a fresh, tangy Mint flavor.