



Get Cooking: Cooking with Herbs

Rosemary Flavored Vinegar

Equipment Needed:

- *Pint jar with wide mouth*
- *Large pot*
- *Tongs*
- *Measuring cup*
- *Measuring spoon*
- *Cheesecloth or Coffee filter*

Ingredients Needed:

- *2 cups red wine vinegar*
- *3-4 sprigs of rosemary*
- *Household chlorine bleach*
- *4 large whole garlic cloves, peeled*





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Instructions:

- 1. Wash pint jar with warm soapy water, then rinse well. After rinsing sterilize jar by immersing in boiling water for 10 minutes*
- 2. Remove jar with tongs and allow to dry on a clean towel and set aside.*
- 3. Wash and dry sprigs of rosemary.*
- 4. After herbs are washed and dried dip herbs in sanitizing bleach solution (1 tsp household bleach in 6 cups water).*
- 5. Rinse sanitized herbs under cold water and pat dry with paper towels.*
- 6. Place sanitized rosemary and garlic cloves in sanitized pint jar.*
- 7. Heat red wine vinegar in a pot to just below boiling (at least 190 F to 195 F). Pour heated vinegar over herbs and garlic cloves.*
- 8. Wipe rim of jar and attach lid. Store in a cool, dark place for 3 to 4 weeks.*
- 9. Strain vinegar mixture through cheesecloth or coffee filter until vinegar is no longer cloudy.*
- 10. Refrigerate for best retention of freshness and flavor.*