

# Flavored Wine Vinegars

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These Flavored Wine Vinegars are perfect for holiday gift giving or keeping. They taste so much better than store bought and so easy to make you'll be making your own vinegar all the time.

You know that wine that's been sitting for a few days??? That's the wine to use in this recipe. But you don't have to use wine at all, if you have an allergy to it,

leave the wine out and add apple juice or just use vinegar. It will still be delicious!!!

## Make Flavored Wine Vinegars Pretty

You can make these Flavored Wine Vinegars gift giving worthy by using pretty bottles and jars tying some twine around them.

Add pretty towels and a salad bowl and you have a gift anyone would love to receive any time of the year!!! I will be doing a series

on food for gifting. Please following along and don't forget to leave me a comment. And please don't forget to tag me on Instagram.

I love hearing from you, it's my favorite part!!!!

## Ingredients

- 1 quart white vinegar
- 2 cups white or red wine

- 1 Tablespoon pepper corns
- 3 cloves garlic
- 2 tablespoons sugar
- Peel from one lemon
- Peel from one orange
- 6 sprigs each of thyme, rosemary and tarragon
- 10 raspberries

## Instructions

1. In a medium stock pot simmer the vinegar, wine, 2 gloves of garlic, 2 sprigs each of the herbs, on low until it reaches 190 degrees about 15 minutes
2. Set aside covered for 2 hours
3. Strain and let sit on counter overnight
4. Pour into pretty, sterilized bottles
5. Add raspberries, thyme and lemon to one
6. Add rosemary, garlic and lemon peel to another
7. Add orange rind, peppercorns and tarragon to the third
8. Let sit on your counter for up to one month using as needed