

# Tarragon, Shallot, Peppercorn and Champagne Vinegar

Nicole says, "I doubled this recipe to fill 10, 250 mL swing-top bottles, plus a little extra for myself."

- 3 heatproof glass canning jars and lids, pintsize
- 6 cups champagne vinegar
- 3 shallots, peeled and quartered
- 3 Tbsp. mixed peppercorns
- 12 to 15 sprigs fresh tarragon
- Cheesecloth
- Funnel
- 5 to 6, 250 mL sterilized bottles
- Additional peppercorns, shallots and tarragon sprigs for decoration after steeping process is complete in 2 weeks (optional)



1. Wash the glass canning jars and their lids with hot soapy water and rinse well. Fill a large, deep pot (at least 4 inches deeper than the jars) about half full with water. Place the jars, upright, in the pot. Add more water until jars are covered by 2 inches. Bring the water to a boil, then boil the jars for 10 minutes. Add the lids to the pot, and then remove the pot from the heat.  
*Tip: Keep the jars and lids in the hot water until ready for use—this will minimize the chance of jars breaking when filling them with the hot vinegar.*
2. Heat vinegar in a large saucepan to a simmer.
3. While vinegar is heating, thoroughly rinse herbs with water and pat dry with a clean towel. Remove the jars from the water bath with a jar lifter or tongs. Divide shallots, peppercorns and tarragon among the jars.
4. Carefully pour the vinegar into the jars, leaving at least  $\frac{1}{4}$  inch of space between vinegar and the top of the jar. Remove lids from the water bath, dry with a clean towel and screw tightly onto the jars.
5. Store the jars in a cool, dark place, undisturbed, for 1 to 2 weeks. Strain vinegar through cheesecloth into a clean large bowl. Pour or ladle vinegar into washed and sterilized 250 milliliter bottles using a funnel. Add a few well-rinsed fresh sprigs of tarragon, quartered shallots and peppercorns to the bottles for decoration (optional).

# Chili Pepper, Cilantro and Garlic Vinegar

Nicole used 2 red jalapeños (mild) and 1 purple ornamental pepper (very, very hot) for the peppers.  
*Tip: Be sure to wear rubber gloves when cutting and handling the hot peppers.*

- 3 heatproof glass canning jars and lids, pintsize
- 6 cups white vinegar
- Rubber gloves (for handling chili peppers)
- 3 small hot chili peppers, quartered
- 6 cloves garlic, peeled and quartered
- 12 to 15 sprigs fresh cilantro
- Cheesecloth
- Funnel
- 5 to 6, 250 mL sterilized bottles
- Additional chili peppers, garlic and cilantro sprigs for decoration after steeping process is complete in 2 weeks (optional)



1. Wash the glass canning jars and their lids with hot soapy water and rinse well. Fill a large, deep pot (at least 4 inches deeper than the jars) about half full with water. Place the jars, upright, in the pot. Add more water until jars are covered by 2 inches. Bring the water to a boil, then boil the jars for 10 minutes. Add the lids to the pot, and then remove the pot from the heat.  
*Tip: Keep the jars and lids in the hot water until ready for use—this will minimize the chance of jars breaking when filling them with the hot vinegar.*
2. Heat vinegar in a large saucepan to a simmer.
3. While vinegar is heating, thoroughly rinse peppers, garlic and cilantro with water and pat dry with a clean towel. Remove the jars from the water bath with a jar lifter or tongs. Divide peppers, garlic and cilantro among the jars.
4. Carefully pour the vinegar into the jars, leaving at least  $\frac{1}{4}$  inch of space between vinegar and the top of the jar. Remove lids from the water bath, dry with a clean towel and screw tightly onto the jars.
5. Store the jars in a cool, dark place, undisturbed, for 1 to 2 weeks. Strain vinegar through cheesecloth into a clean large bowl. Pour or ladle vinegar into washed and sterilized 250 milliliter bottles using a funnel. Add a few well-rinsed fresh sprigs of cilantro, more quartered chilies and garlic to the bottles for decoration (optional).  
*Note: Adding more fresh chilies will make the vinegar hotter.*

# Rosemary, Oregano and Marjoram Vinegar

*"Fresh marjoram is so cute—like little rosebuds on stems," Nicole says.*

- 3 heatproof glass canning jars and lids, pintsize
- 6 cups white wine vinegar or white vinegar
- 9 to 12 sprigs fresh rosemary
- 9 to 12 sprigs fresh oregano
- 9 to 12 sprigs fresh marjoram
- Cheesecloth
- Funnel
- 5 to 6, 250 mL sterilized bottles
- Additional rosemary, oregano and marjoram sprigs for decoration after steeping process is complete in 2 weeks (optional)



1. Wash the glass canning jars and their lids with hot soapy water and rinse well. Fill a large, deep pot (at least 4 inches deeper than the jars) about half full with water. Place the jars, upright, in the pot. Add more water until jars are covered by 2 inches. Bring the water to a boil, then boil the jars for 10 minutes. Add the lids to the pot, and then remove the pot from the heat.  
*Tip: Keep the jars and lids in the hot water until ready for use—this will minimize the chance of jars breaking when filling them with the hot vinegar.*
2. Heat vinegar in a large saucepan to a simmer.
3. While vinegar is heating, thoroughly rinse the herbs with water and pat dry with a clean towel. Remove the jars from the water bath with a jar lifter or tongs. Divide all the herbs among the jars.
4. Carefully pour the vinegar into the jars, leaving at least  $\frac{1}{4}$  inch of space between vinegar and the top of the jar. Remove lids from the water bath, dry with a clean towel and screw tightly onto the jars.
5. Store the jars in a cool, dark place, undisturbed, for 1 to 2 weeks. Strain vinegar through cheesecloth into a clean large bowl. Pour or ladle into washed and sterilized 250 milliliter bottles using a funnel. Add a few well-rinsed fresh sprigs of rosemary, oregano and marjoram to the bottles for decoration (optional).

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