

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).

Hangtags

Deliver your fresh-from-the-garden gifts in style with these pretty hangtags. Print these on to card stock for best results.

