

Lemon-Chili Infused Vinegar

Winn-Dixie Flavor Magazine

Yield: 4 18 ounce bottles

*6 three-inch-long strips lemon zest
(from two lemons)
4 to 6 dried chili peppers (such as de
arbol or guajillo)
white wine vinegar
4 dried chili peppers (for garnish)*

Preparation Time: 15 minutes

Cook Time: 5 minutes

Sterilize a one-quart glass jar and lid by submerging in boiling water for 10 minutes or by running through a dishwasher.

Meanwhile, wash and dry the chili peppers and lemon zest strips.

Place the dried chili peppers and lemon zest in the sterilized jar.

In a large nonreactive saucepan over medium heat, heat the vinegar until just simmering. Pour into the jar. Cover the jar opening with a piece of parchment paper. Place the lid on top. Seal tightly.

Store in a cool, dark place for one week, then strain through cheesecloth or a coffee filter into four clean, sterilized eight-ounce bottles. Garnish the gift bottles with dried chili peppers.

Store in a refrigerator for up to six months. (Discard if any mold appears or if the contents become cloudy or effervescent.)

(Gluten Free/ Vegetarian)

The bottles may be given as gifts or stored and used as needed.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .