

Rosemary-Garlic Infused Vinegar

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Yield: 4 18 ounce bottles

1/2 cup garlic cloves, peeled and halved

1/2 cup fresh rosemary leaves

*4 three-inch-long strips orange zest
red wine vinegar*

4 sprigs rosemary (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 garlic, rosemary leaves and orange zest strips.

Place the garlic, rosemary and orange 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 rosemary sprigs.

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): 141 Calories; 1g Fat (5.8% calories from fat); 5g Protein; 31g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 16mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Vegetable; 1/2 Fruit; 0 Fat.