

Chive Blossom Vinegar

This super simple chive blossom vinegar captures the beauty and spice of chive flowers. Add this vinegar to your salad dressings, marinades, and more to promote healthy digestion.



What you'll need...

- 2 cups fresh chive blossoms
- Approximately 2 cups apple cider vinegar (5% acidity)

- 1 Gather your chive blossoms and gently remove any bugs to relocate them to a new home. If necessary you can wash the flowers.
- 2 Add the flowers to a pint-sized glass jar.
- 3 Then, pour apple cider vinegar over the flowers until the jar is filled. Cover with a glass or plastic lid. If you don't have these then use parchment paper as a barrier between the vinegar and a metal lid (vinegar will corrode metal and ruin your vinegar). Label.
- 4 Shake well. Keep this on your counter for 2 weeks, shaking daily. When you're ready, strain off and reserve the vinegar. Compost the plants.
- 5 This Chive Blossom Vinegar is best stored in the fridge for a longer shelf life but can also be kept on the counter. Shelf life is anywhere from 6 months to a year.