

All Recipes will be made with a 2 part vinegar to 1 part water mixture. I just mixed 2 cups vinegar and 1 cup water together in a pitcher and it was enough to fill my 2 (14 oz) bottles.

Strawberry -Lime-Thyme Vinegar

1 large strawberry sliced
1 slice of lime cut into 4 wedges/triangles
Several sprigs of fresh thyme
Vinegar mixture to fill bottle.

Put fruit and herbs into bottle. Fill bottle to within a 1/4 " from top with vinegar. Seal with bottle cap.

Let Steep 2 weeks prior to using.

Strawberry-Lime-Thyme Dressing:

Strain 1 cup of the flavored vinegar into a saucepan. Add 1/2 cup of sugar and cook till it starts to boil. Boil for 1 minute until sugar is dissolved. Cool. Mix Vinegar/sugar mixture with 1/2 cup vegetable oil. Shake well. Serve over fresh green salad.

Orange Creamsicle Vinegar

A 1 " stip of Vanilla bean, split
1 slice of orange cut into 4 trinagles
Vinegar mixture to fill bottle.

Fill bottle with Vanilla bean and orange slices. top with vinegar to within 1/4 " of top. Seal with cap.

Orange Creamsicle Dressing:

Strain 1 cup flavored Vinegar into saucepan. Add 1/2 cup sugar and cook to boiling .Boil for one minute till sugar is dissolved. Let cool. Mix vinegar/sugar mixture with 1/2 cup vegetabel oil. Shake Well. Serve with fresh green salad.

Orange Creamsicle Dip:

1 jar of marshmallow fluff
1 3 oz package of cream cheese
1 Tablespoons of Orange Creamsicle Vinegar.
Whip all ingredients together with a beater. Serve cold with fresh fruit for dipping.

Aroma di Italia Vinegar

several sprigs of fresh rosemary, oregano, and Basil

1 bay leaf
3 cloves garlic, peeled and sliced
1 teaspoon black peppercorns

Vinegar mixture

But all herbs, garlic and peppercorns into bottle. Top with vinegar mixture to within 1/4 " of top.
Seal with cap.

Italian Marinade:

1/4 cup Aroma di Italia vinegar
1/4 c. olive oil
1/2 tsp. salt
1/2 tsp. pepper

mix all ingredients in shallow dish. Add 1 bl. boneless chicken. turn to coat in marinade. Cover and refrigerate up to 24 hours. Cook chicken as desired, brushing with marinade as it cooks.

or Split a zucchini lengthwise. Marinate an hour. Grill 5-7 minutes flipping the zucchini over half way through grilling. Serve immediately.

Southwestern Kick Vinegar

several strips of sliced dried pepper such as chile or pasilla)
2 cloves of garlic sliced (more if you like)
1 slice of lime cut into triangles
several sprigs of cilantro
vinegar mixture to fill bottle.

Mix all peppers, garlic, lime and herbs in bottle. Top off with vinegar mixture.

Fajita Marinade:

1/4 cup. Southwestern Kick Vinegar
1/4 cup olive oil
1 tsp. sugar
1 tsp dried oregano
1/2 tsp salt
1/2 tsp pepper

Mix all ingredients in shallow dish. Add 1 lb. boneless beef, pork or chicken strips. Turn to coat. Cover and refrigerate up to 24 hours. Cook meat as desired.

Avocado Salsa

In a blender or food processor puree the following:

3 large tomatoes cut into chunks
2 peeled garlic cloves
1-2 jalapenos, cut and seeded
1 tsp. salt

Set aside tomato puree. and in a bowl mix:

1 diced avocado sprinkled with 1 Tablespoon Southwestern kick vinegar
2 large tomatoes diced
1 bunch green onions sliced
1 green pepper diced
1/2 cup corn kernels
1/4 cup cilantro chopped
juice from one lime.

2 Tablespoons Southwestern Kick Vinegar.

Combine all ingredients above , then gently mix in the tomato puree. Serve with chips.

Lemon Pepper Vinegar:

1-2 sliced of lemon cut into wedges
2 Tablespoons peppercorns
Vinegar mixture to fill bottle

Put lemon wedges and peppercorns into bottle. Fill bottle to within a 1/4 " of top with vinegar mixture. Seal with cap. Let steep 2 weeks before using.

Lemon Pepper Marinade:

1/4 c. Lemon pepper vinegar
1/4 c. olive oil
1/2 tsp. salt

Mix all ingredients in a shallow dish. Add 1 lb. boneless chicken (fish is great too). Turn to coat. Cover and refrigerate upto 24 hours. Cook as desired.

also great marinade for grilling garden vegetables!