

Dandelion Vinegar

Use on: salads, soups, beans, with honey and hot water or as you would use vinegar.

Ingredients:

Dandelion blossoms and young leaves
A canning jar with plastic lid
Apple cider vinegar

Directions:

Harvest dandelion blossoms and early tender leaves in the morning.

Heat apple cider vinegar in a small saucepan over low heat just until warm.

Clean blossoms and leaves by running under cold water in a colander to purge any impurities (bugs and dirt). Pile in the middle of a kitchen towel and roll up the towel. Twist the towel like a washcloth that you're wringing the water out of.

Fill the jar with leaves and blossoms packing down lightly as you fill. Pour apple cider vinegar to within 1/2" from the top (headspace), making sure to cover the flowers and leaves and seal with non-corrosive lid. If using a metal lid; place a piece of parchment paper over jar opening before placing lid and don't allow vinegar to come in contact with metal lid. Label, shake well and allow to sit six weeks or longer in a dark cool location. When ready, strain through a white coffee filter and that's all there is to it!

Adapted from: [Monica-Jean](#)



Chive Vinegar

Follow above directions but use Champagne or white wine vinegar instead.

