

Klehm Arboretum & Botanic Garden

DIY Chive Blossom Vinegar

➤ SUPPLIES NEEDED:

- white vinegar
- chive blossoms (purple flowers)
- salad spinner
- jar with lid
- fine mesh strainer
- funnel
- bottle for finished product
- labels for gift-giving

➤ Ingredients:

- 1 cup chive blossoms
- 1 1/2 cups white vinegar

➤ Directions:

- Wash the blossoms and run them through a salad spinner. This should remove any tiny insects/ dirt that may be present. Wash your bottles/ jars and let dry.
- Pack jar with blossoms loosely.
- Heat vinegar in a small saucepan over medium-low heat until hot but not boiling, 2 to 4 minutes. Pour hot vinegar over blossoms in jar, screw on lid, and store in cool, dark place until desired flavor intensity is reached, 1 to 2 weeks. Strain out blossoms and store vinegar in a sterilized glass container.



Presented by Susan Schumacher
Council of Rockford Gardeners, Inc.
We're on Facebook!