



## Chive Blossom Vinegar

### Supplies

Mason jars with plastic lids  
strainer

### Ingredients

chive blossoms  
vinegar

### Directions

Rinse the chive blossoms in cool water to remove dirt and bugs. Add chive blossoms to your mason jars. Do not pack them down.

Pour vinegar on top of the blossoms. Make sure the blossoms are submerged in the vinegar and not floating on top. Screw on the plastic mason jar lid. Do not use a metal lid; the vinegar can rust the lid.

Keep away from light and place in a pantry or cabinet for two weeks.

Pour vinegar through strainer to remove the chive blossoms. Keep away from light to preserve the pink color and shelf life of the vinegar. Vinegar can last for months, but if it begins to smell, discard.