December (Advent)

Flavored vinegars-they make a great gift!

**Herbed Vinegars**

Cut sprigs of fresh rosemary, sage, thyme or mint.

Insert into an empty bottle.

Warm vinegar but do not boil: white vinegar with mint and sage; red wine vinegar with rosemary or thyme.

Fill bottles. Cap tightly. Let bottle stand for 10 days in a sunny spot, but not direct sunlight.

**Raspberry Vinegar**

Put 1 quart of raspberries,\* fresh or frozen into 1 quart of white vinegar, mashing lightly. Let them stand overnight (up to a week) stirring occasionally.

Pour into a saucepan and add 2 cups of sugar. Bring to a boil and simmer 20 minutes. Strain and bottle.

\*You can also use strawberries, blackberries, or peaches.