

Herb Infused Vinegar & Quick Pickles

Sarah Marshall, [Marshall's Haute Sauce](#)

Herb Infused Vinegar	Quick Pickles
<p>Yield: Makes 1 quart jar</p> <p>Directions:</p> <ol style="list-style-type: none"> 1. It's just herbs + vinegar! 2. Use rice, or white balsamic, or white distilled vinegar. 3. Warm 4 cups vinegar in a pot, bring to a gentle boil. 4. Use fresh herbs like (purple) basil, bay leaves, oregano. You can mix the herbs. Sarah keeps them separate. Using flowering herbs is OK. 5. Fill a 4-cup measuring cup half way with the fresh herbs. 6. Once vinegar is heated, pour it over the herbs. 7. Let steep for at least 30 minutes, up to an hour. Strain the herbs, using a fine mesh strainer, into a bowl, then pour into a clean jar. Once the vinegar is cool, put the lid on the jar and store it in the fridge. It will keep in the fridge for a long time (up to a year). 8. You can use the infused vinegars for salad dressings or make quick pickles! 	<p>Yield: Makes 4 pint jars</p> <p>Ingredients:</p> <ul style="list-style-type: none"> • Your vegetable of choice! • Brine <ul style="list-style-type: none"> ○ 3c vinegar (of your choice—white, champagne, apple cider, rice) ○ 1c water ○ 2T salt <p>Directions:</p> <ol style="list-style-type: none"> 1. Wash and dry four pint-sized mason jars. 2. Combine brine ingredients into a small pot, bring to a boil, then turn off heat. 3. Fill mason jars with vegetables, aromatics, and spices. 4. Leave about an inch of room at the top of the jar. 5. Pour (hot) brine into jars to cover all vegetables. 6. Press vegetables down if needed and add in a few more if space allows, keep about an inch of empty space at the top of the jar. 7. Cover loosely and leave on the counter to cool. 8. Once cool, tighten the lid and place in the fridge. 9. Great same day but flavor will improve over the next few days. Store for up to 3 months in the refrigerator.

