***Herbal Vinegar, Oil, and Butter***

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**Flavored Oils and Vinegars**

If you do not plan to use your vinegar or oil within a week of making it, carefully follow sterilization procedures for your containers (those used for canning are sufficient).

Basic Method and Ratios

1 cup vinegar or oil

¼ firmly packed fresh herbs OR 1-2 Tablespoons dried herbs or spices (use only whole spices or herbs, when ground they can lead to a cloudy or gritty vinegar or oil).

Wash any fresh herbs or fruit you want to use.

**Vinegars**

Vinegar shelf life with herbs: 4-6 months in a cool dark place or refrigerated. Make sure that all plant matter remains covered with vinegar.

Vinegar shelf life filtered: up to 12 months in a cool dark place or refrigerated.

Discard anything with mold, cloudiness, or signs of fermentation.

Add herbs and/or spices to your container, cover with vinegar. Let steep overnight to ten days until the desired flavor is achieved. If you are in a hurry, heating the vinegar to 180°F, let cool to room temperature.

Try different vinegars, my go to base is white wine vinegar, it has a light flavor, has a mid level acidity and shows off color well.

Combinations:

* Orange Peel and Balsamic Vinegar
* Chipotle and white wine vinegar (1-2 dried chilies per cup of vinegar) (As a side note, after soaking 2 days or more in the vinegar the chilies make an awesome addition to tacos!)
* **Parsley, Sage, Rosemary and Thyme**
* **Opal Basil with white wine vinegar turns it pink (you may want closer to ½ cup fresh herbs to 1 cup vinegar)**
* **Pineapple Sage, ginger, cranberries, and garlic in white wine vinegar**
* Raspberries in apple cider vinegar

**Oils**

Oil shelf life: 1 week-3 months refrigerated. (see note below)

Note: Due to the increased risk of botulism in infused oils made with fresh herbs, this should be kept refrigerated and used within one week. There are no warning signs if your oil has been growing *Clostridium botulinum*; it will smell, look, and taste the same as usual, please be safe.

Warm the herbs and/or spices and oil in a small saucepan over medium heat for about 5 minutes, until the oil is just starting to bubble, about 180°-195° F (avoid boiling). Remove from heat and let the oil cool completely. After cooling bottle your oil and store it in the refrigerator.

Allow flavored oils to sit out at room temperature for approximately 20 minutes before each use. Olive oil is semi-solid when refrigerated.

Combinations:

Rosemary in olive oil

Chili pepper in sesame oil

Cilantro, scallion, chilie, and garlic in olive oil

Basil and mint in olive oil

Rosemary and orange in walnut oil

Help in finding actual olive oil: <http://www.truthinoliveoil.com/> or try Zingermans in Ann Arbor.

Food Hacks has an awesome garlic oil how-to:

<http://food-hacks.wonderhowto.com/how-to/make-garlic-infused-olive-oil-vinegar-home-0153966/>

Epicurious has a nice how-to with great flavor combinations: <http://www.epicurious.com/archive/holidays/hanukkah/flavored-oils>

**Flavored Butters**

Shelf Life: 1 week refrigerated, 1 month if frozen

Ratios:

¼ lb butter (one stick)

2-3 Tablespoons solids (fresh herbs, zest, etc)

OR 1-1.5 Tablespoons powders

OR 4+ Tablespoons jam, preserves, or marmalade

Method:

To softened butter, add your ingredients. Blend well, either with a mixer or by hand. Spoon onto parchment or wax paper and form into a log; or place in a storage container. Flavors are best if left to blend for at least two hours. Refrigerate until ready to use.

Combinations:

Mushroom and Rosemary

Curry w/ cilantro and mint

Orange ginger marmalade

Orange zest and Tarragon

Horseradish and chive

Pesto

Orange Marmalade with ginger

For a whole huge list of ideas visit: <https://pianamon.wordpress.com/2011/09/03/everything-you-always-wanted-to-know-about-compound-butter/>