The Herb Society of America - South Texas Unit

Herb Fair Herb-Infused Vinegars *Suggested Uses*

Lemony Chili Vinegar:

- Splash: Splash some vinegar over shredded cabbage and carrots and use for taco toppings.
- Vinaigrettes: Whisk with olive oil, pinch of salt, a touch of honey for green salads or grain bowls.
- Marinade: Mix vinegar with olive oil and garlic. Use as a marinade for shrimp, fish or chicken before grilling or pan-searing.
- Tacos and Fajitas: Use as an acid-base finish for carnitas or grilled steak.
- Quick Pickled Veggies: Pour vinegar over thinly sliced red onions, cucumbers or jalapeños for a 30-minute refrigerator pickle.
- Soups and Stews: Add a few drops right before serving to lentil soups, chili or stews.

Mexican Mint Marigold Infused Vinegar:

- Meat marinades and Sauces: Use vinegar for roasted meats, pan gravy.
- Quick Pickled Veggies: Pour vinegar over sliced cucumbers or red onions.
- Vinaigrette: Whisk vinegar with olive oil, Dijon mustard and honey for use on green salads, grain bowls or asparagus.

Lemony Sage Vinegar:

- Salad Dressings: Mix with olive oil, salt and pepper for a bright vinaigrette.
- Meat Marinades: Use it to tenderize and flavor pork, chicken or white fish.
- Pan Sauces: Deglaze a hot pan with a splash of the lemony sage vinegar after searing poultry.
- Roasted Vegetables: Drizzle a small amount over roasted root vegetables or greens just before serving.

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Mediterranean Vinegar:

- Salad Dressings: Whisk the vinegar with olive oil, minced garlic, salt and pepper for a Greek or Italian inspired vinaigrette.
- Meat Marinades: Use vinegar as an acid base to tenderize and flavor chicken, lamb, pork or beef before grilling or roasting.
- Finishing splash: Drizzle a few drops over roasted vegetables, warm grains or tomato-based soups and stews just before serving to pop the flavors.
- Dip booster: Stir a small splash into hummus, tzatziki or tomato bruschetta topping for extra depth.

Raspberry Vanilla Bean Vinegar:

- Drinking Vinegar: Add vinegar to sparkling water for a tangy mocktail.
- Spinach Salad: Add a splash of vinegar and drizzle of olive oil to a salad of spinach, goat cheese and walnuts.
- Pan Sauce and Glazes: Use vinegar to deglaze the pan used for roast pork or grilled chicken.
- Simmer down the vinegar to make a tart syrup for ice cream, pound cake.

Blueberry Port Wine Vinegar:

- Pan-deglazing: Splash vinegar into a hot skillet after searing duck, venison, pork or steak.
- BBQ and marinades: Mix some vinegar into homemade barbecue sauces or marinades to cut through fatty cuts of meat.
- Vinaigrettes: Whisk vinegar with olive oil, minced shallots and Dijon mustard for green salads featuring nuts, blue or goat cheese.
- Cheese board accent: Reduce slightly on the stove and drizzle over sharp cheddar, brie or gorgonzola.