



The Edible Garden

Recipe featured at Home Gardening Demonstration on July 10 and 11: The Green Kitchen

Simple Strawberry Vinegar

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If I get to the strawberries in my vegetable garden before the birds do, they are heavenly. I found this recipe for strawberry vinegar on Epicurious.com and loved its simplicity. I am making it this weekend as part of my home gardening demonstration.

I will be mixing it with olive oil and serving it on mesclun mix. I grew the mesclun mix in the vegetable garden earlier this spring in a cut-and-come style. With this prolonged heat all of my lettuces have bolted and are finished for the time being. I will replant them in late August for a late season harvest.

Ingredients

1/2 pound strawberries, trimmed
1 cup of white balsamic vinegar
2 cups olive oil
1 heaping teaspoon honey

Instructions

- Place the berries in a blender or food processor and pulse until they are finely chopped and juicy.
- Transfer them to a bowl and add the vinegar. Let the mixture stand for 1 hour to infuse.
- Strain the vinegar through either a fine sieve or cheese cloth into a clean bowl and discard the solids.
- If stored in the refrigerator, the strawberry vinegar will last a week.