

DIY Chive Blossom Vinegar - Brighten Up Dressings & Marinades

Chive Blossom Vinegar: Spring in a Bottle ??



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INGREDIENTS

Chive blossoms, freshly harvested
Vinegar: Choose a neutral variety like: Champagne vinegar
White wine vinegar
Distilled white vinegar

DIRECTIONS

1. Harvest and Clean the Blossoms: Pick fresh chive blossoms when fully bloomed, ideally in the morning.
2. Rinse gently under cool water.
3. Spin dry in a salad spinner or blot gently with a clean towel.
4. Let air dry fully to avoid watering down the vinegar.
5. Pack the Jar: Loosely pack the clean, dry blossoms into a clean glass jar-no need to stuff them in tightly. A small handful (1-2 cups loosely packed) is a great start for a pint jar.
6. Add Vinegar: Pour your chosen vinegar over the blossoms until fully submerged. Use a wooden spoon to gently push them down if needed.
7. Seal, Label & Infuse: Seal the jar with a tight-fitting lid.
8. Label it with the date and vinegar type.
9. Store at room temperature out of direct sunlight for 2 weeks to infuse.
10. Strain and Store: After 2 weeks:
11. Strain the vinegar through a fine mesh strainer or cheesecloth into a sterilized jar or bottle.
12. Discard or compost the spent blossoms.
13. Your chive blossom vinegar is ready to use immediately!

SWAPS & NOTES

Ridiculously easy - All you need is vinegar and chive blossoms.

Waste-free - A lovely way to use chive blossoms that often go underappreciated.

It pairs beautifully with spring recipes like baked brie or Mexican chicken and rice casserole that benefit from a bright,

fresh finish.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/diy-chive-blossom-vinegar-brighten-up-dressings-marinades/>