

# Easy Growing

Organic Herbs and Edible Flowers from Small Spaces

by Gayla Trail

## ‘Blue Spice’ Basil Vinegar

### Ingredients

1 cup (packed) fresh  
‘Blue Spice’ basil leaves  
and stems  
1 cup white wine  
vinegar

### Makes 1 cup

‘Blue Spice’ is a strange and heavy basil that is intensely sweet and spicy all at once. A little goes a long way and gives a subtle boost to salad dressings, marinades, and sauces.



1. Roughly rip, tear, or cut up the basil leaves and stems and pack them into a clean glass jar.
2. In a small saucepan, gently warm the vinegar over medium- low heat. Do not bring to a boil. Pour the vinegar into the jar, making sure all of the plant parts are submerged.
3. Cover the jar with a lid made of nonreactive material such as glass. Alternatively, protect a metal canning lid by first placing a square of waxed paper between the jar and the lid.
4. Store in a cool, dark cupboard. Within a week, check the flavor of the infusion for potency. Continue steeping until the basil flavor packs a punch, then strain the vinegar through a sieve into a second, clean or sterilized jar.

### Variations

Substitute another intense variety of basil, such as ‘African Blue’ or ‘Thai’. Frankly, all basil vinegars are delicious—keep a medley of flavors on hand.