

rosemary infused olive oil

Makes 4 oz

PREP TIME: 5-10 minutes

INACTIVE TIME: 1-4 weeks

4¼ oz air-tight glass container ([like these](#))

4 oz olive oil (or enough to fill the jar)

1-2 Tbsp dried rosemary

NOTES

- You can use any combination of dried herbs and spices including sage, basil, tarragon, chili peppers, thyme, peppercorns, etc.
- If you opt to use fresh herbs, let them dry completely for several hours or overnight. Strain out of the oil after 1-2 weeks once the flavors have infused to avoid bacterial growth.
- If using fresh garlic, store oil in the fridge and use quickly.

lemon thyme infused vinegar

Makes 4 oz

PREP TIME: 5-10 minutes

INACTIVE TIME: 3-4 weeks

4¼ oz air-tight glass container ([like these](#))

4 oz distilled white vinegar (or enough to fill the jar)

2-3 sprigs of fresh thyme

1-2 strips of lemon peel, about ½ of a lemon

NOTES

- You can use any combination of herbs, spices, vegetables and/or fruits including rosemary, sage, basil, berries, orange, thyme, etc.

STERILIZE glass container and let completely dry. One drop of water can cause oil to go rancid.

PLACE rosemary in container and top with oil until full.

SEAL tightly.

ALLOW oil to infuse 1-4 weeks or until the desired flavor has developed. You can strain off herbs, if desired, or leave them for a decorative touch.

LABEL and date and store in a cool, dark place. You can use [this printable label](#) or create one of your own.

USE within 3 months.



STERILIZE glass container and let completely dry.

PLACE lemon and thyme in container and top with vinegar. You can use white, apple cider or balsamic vinegar.

SEAL tightly.

ALLOW vinegar to infuse 3-4 weeks or until the desired flavor has developed.

STRAIN and discard all solids and pour vinegar back into container.

LABEL and date and store in a cool, dark place. You can use [this printable label](#) or create one of your own.

USE within 4-6 months or refrigerate up to 1 year.