

Tarragon Vinegar

Place 8 heaped tablespoons of [tarragon](#) leaves into a pestle and mortar and bruise lightly. Place in a screw capped jar or wide mouthed bottle and pour over 500 ml white wine or cider vinegar.

Leave in a cool dark place for 2 – 3 weeks whilst the tarragon flavours the vinegar.

Drain the flavoured vinegar off from the leaves and then pour back into the bottle with a fresh whole sprig of tarragon added for extra flavour and decoration.