

Herbal Vinegars Gathered and grown for generations for their culinary, aromatic and medicinal properties, herbs are the perfect flavoring agents for wine-vinegars. The Leatherwood Herb Garden provides many of the herbs which impart their essences in our Herbal Wine Vinegars. Basil, Thyme, Oregano, Dill, Tarragon, Rosemary, Sage, Lovage and other herbs are infused in our basic wine vinegars to make the Leatherwood Herbal Wine Vinegars.

Quick Stir-Fry Chicken

At **Leatherwood Vinegary** we use wine vinegars in marinades, salad dressings, sauces and desserts. A so-simple way to make quick stir-fry chicken: Thaw 4 frozen chicken breasts enough to cut in 1 inch strips. Pour ¼ cup wine vinegar (your choice of flavor) over the chicken in a bowl and add a little soy sauce if you like. Allow to marinate a few minutes or several hours (in the refrigerator) depending on how much time you have. Heat olive oil in a skillet, add two cloves of pressed or chopped garlic. Stir to spread the garlic in the pan and then add the chicken. Frying time is short, just until the chicken is no longer pink in the middle and it's nicely browned- about 10 minutes. Serve with rice and a vegetable. (We'll talk more about making great vegetables with vinegar, below.)

Roasted Vegetables with Vinegar

We like to make a large batch of roasted vegetables because the leftovers are excellent and can be used in many ways. Here's the basic method.

1 green bell pepper	1 medium onion
1 yellow bell pepper	1 small zuchinni
1 red bell pepper	1 cup broccoli florets
1 package fresh mushrooms	1 pint cherry or plum tomatoes

Olive Oil Wash, deseed and cut the peppers into chunks or strips. Cut the mushrooms in half. Wash trim and Wine Vinegar strips. Cut the mushrooms in half. Wash trim and Salt and Pepper cut the onion, zuchinni, and broccoli into similar size pieces. Wash the tomatoes. Place all of the vegetables in a shallow roasting pan or cookie sheet. Drizzle with olive oil or spray olive oil from a spray bottle. Pour ¼ to ½ cup wine vinegar over. Salt and pepper lightly. Roast in a hot oven (400 degrees) or place under broiler. Roast or broil, stirring several times, until browned and crisp tender, about 10 to 15 minutes. Serve as a side dish, over rice with soy sauce, on pasta topped with shredded cheese, or on a crusty piece of sour dough bread, topped with Swiss cheese and browned under the broiler. Savor!

Leatherwood Vinegary's Wine- Vinegars

Available in 750 ml glass bottles, with cork and beeswax seals.

For gift giving or a chance to try 4 different flavors:

Sampler Box of four 1.7 fl.oz. Wine-Vinegars: two Herbal Vinegars and two Fruit Flavors in glass bottles with screw caps, packaged with a recipe flyer.

What kind of herbal wine vinegar should I use?

Of course the answer is: it's a matter of personal taste. However if you haven't used herbs extensively in cooking it takes a little experimentation. Try basil and oregano with tomato dishes. Thyme, rosemary and sage pair well with meats, chicken, and fish. Be bold! Try it!

Special Notice

Artisan vinegars are made in small batches. We sell a particular variety as long as the supply lasts. We do sell reserves on upcoming bottlings so if you really want a special flavor or blend, your order will be held and filled as soon as the vinegar is ready.

Salmon with Wine Vinegar Hollandaise Sauce

1 Salmon fillet	Place aluminum foil on a cookie sheet or
Olive Oil	shallow roasting pan. Lightly spray or spread a
Salt and Pepper	light coating of olive oil. Place fillet (skin side
3 egg yolks	down) on foil. Spray lightly with olive oil and
1Tbsp. Wine Vinegar	wrap foil over the top of the fillet and seal. Place in
½ tsp. salt	350degree oven or on a grill at medium heat for
about ½ cup butter	20 minutes or until flesh loses its dark pink color and

is firm to the touch. During the last few minutes of the salmon's cooking time, put the egg yolks in a blender. Add the wine vinegar, and salt. Melt the butter and heat it almost to boiling. Whirr the egg yolk mixture and with the blender running pour a thin stream of the butter through the small cover aperture. Blend until thick and creamy, usually 10-15 seconds. Place the salmon, still on the foil, on a serving platter. Open the foil and pour the Hollandaise over the fillet. To serve place serving spoon between fillet and skin and the skin will stay on the foil.