

Shirley's Apple Vinegar

A Tasty Recipe From:



Ingredients and Directions:

Place 10 apple cores and 3 fresh thyme springs in a 24 oz. sterilized jar.

Bring 3 cups of white vinegar,

1 ½ cups sugar, and

1 tsp. kosher salt to a boil in a small saucepan over high heat.

Pour vinegar mixture into jar, filling to ¼ inch from the top.

Cool completely (about 30 minutes).

Cover with lid and chill 1 week before using.

Refrigerate in covered jar up to 3 months.