

Homemade Fire Cider

A spicy vinegar infusion finished with honey.

PREP 20 minutes **INFUSE** 3-4 weeks **JAR** 2-quart glass jar

INGREDIENTS

3 cups raw, unfiltered apple cider vinegar, plus more to cover

7 oz fresh horseradish (about 1 cup), grated or roughly chopped

7 oz fresh ginger (about 1 cup), grated or roughly chopped

2 oz fresh turmeric (about 1/4 cup), grated or chopped; or 1 tbsp turmeric powder

1 medium onion, chopped

10 garlic cloves, crushed or chopped

1 lemon, sliced

1 orange, sliced

2-3 jalapeños, sliced; or 1/4-1/2 tsp cayenne powder

3 cinnamon sticks

3 sprigs fresh rosemary (about 0.1 oz)

6 sprigs fresh thyme (about 0.1 oz)

1 tsp whole peppercorns, optional

ADD AFTER STRAINING

1/2 cup honey, plus more to taste

DIRECTIONS

1. Prepare. Peel the horseradish. Put the prepared roots, onion, garlic, citrus and peppers in the jar. Add the herbs, cinnamon and peppercorns.

2. Cover. Pour in the vinegar, adding more as needed so every ingredient is submerged.

3. Seal. Close with a plastic lid, or place parchment paper beneath a metal lid to keep it from contacting the vinegar.

4. Infuse. Keep in a cool, dark place for 3-4 weeks. Shake the jar daily.

5. Strain. Pass through cheesecloth or a fine-mesh strainer. Press or squeeze the solids to extract the liquid.

6. Sweeten. Mix in 1/2 cup honey. Taste, then add more if desired.

7. Store. Transfer to a sealed container and refrigerate.

TO ENJOY Dilute a small amount with water or juice, or use it in cooking.

Recipe by Capri Lilly, Good Food Baddie. Directions condensed for this page.

goodfoodbaddie.com/fire-cider-recipe/