Gift Baskets from Your Kitchen with Flavored Oils and Vinegars

Whether you want to enhance the flavors of your own meals or you want to give a special gift from your kitchen, flavored vinegars and oils are welcomed by any cook. Novice and experienced cooks will be surprised that it is so easy to prepare these products.

With abundant herbs in gardens and markets at this time of year this is a great season to prepare flavored vinegars for year round use. Flavored oils have a short storage time, so must be made and used within a few weeks. Refrigerator storage is a must for some flavored oils.

You can personalize your recipe to your herbal preferences. Flavored vinegars and oils can be attractive gifts that will be enjoyed with salad, marinade, sauce, bread, soup, stew and main dish recipes. These products may cause great harm if not made and stored properly, so using tested preparation information and recipes from Oregon State University is important.

Oregon State University Master Food Preserver Carol Nelson and Family and Community Health Instructor Glenda Hyde will help you discover safe preparation, storage and uses of flavored oils and vinegars at a workshop on Tuesday, July 13, 10:00 to 11:30 AM at the OSU Extension Office in Redmond. There will also be a display of gift ideas using these products. The class is $15.00. Participants can bring a glass bottle and lid that holds a pint or less if they want to take a sample home. Class size is limited. Call 541-548-6088 or email glenda.hyde@oregonstate.edu by July 12 to register.