

## How To Make Your Own Vinegar (So easy to do & loads of varieties to make)

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Personally I think vinegar is under valued, it is used in so many different ways to flavour our food and it is also great for preserving food via pickling. Apart from food/cooking uses vinegar also has a [whole load of other uses](#) in and around the home.

Something most people don't realize is that you can make 100s of different types of vinegar, ranging from very basic vinegar right through to gourmet vintage vinegars. If you can make a fruit/flower wine (or mead & hard cider!) from it, you can make vinegar from it, so the vinegar you make is only really limited by your imagination.

And yet another thing most people don't realize is just how easy vinegar is to make! Time is what you need to make vinegar, not skill... Below is a great tutorial on how to make: **apple cider vinegar, white wine vinegar, raspberry vinegar, honey vinegar, clover vinegar, dandelion vinegar and some gourmet vinegars.**

[How To Make Your Own Vinegar](#)

(Photo by: [Chris Adams](#))