

Kwanzaa Day 7

SPICY VINEGAR

Recipe from page 119 of *A Kwanzaa Keepsake: Celebrating the Holiday with New Traditions and Feasts*

Annie Spratt

Chef Jessica Harris shares this recipe found on page 119 of her new book and discusses Day 7 of Kwanzaa.

Imani : faith



Jessica B. Harris | Rog Walker/James Beard Foundation [Official]

This easy-to-prepare recipe is a wonderful gift for friends who cook. It also adds a bit of taste to any soup or mixed greens. You will need a decorative pint bottle, scalded, and a cork. You can scald the bottle by running it through the dishwasher.

SPICY VINEGAR

ingredients

- 1 carrot, scraped
- 1 small (1/2-inch) piece of fresh ginger
- 4 branches fresh thyme
- 3 cloves garlic
- 1 small piece habanero or other hot chile, or to taste
- 1 pint cider vinegar

Cut the carrots into thin strips and place them in the bottle. Add the remaining ingredients into the bottle, pour in the vinegar, and cork. Allow the vinegar to stand for one week and then use as you wish. The intensity of the chile will increase over time.

Makes 1 Pint