

Fire cider

3 ounces diced ginger root
3 ounces yellow onion
1 1/2 ounces garlic cloves
1 1/2 ounce diced horseradish
1 1/2 ounces jalapeños
3 star anise pods
1 cinnamon stick
2 cups raw apple cider vinegar
1/2 cup honey

1. Layer the ginger, onion, garlic, horseradish and jalapeño into a quart-sized jar with the star anise and cinnamon stick. Cover with apple cider vinegar, adding additional vinegar to cover the contents of the jar as necessary.
2. Seal the jar, and store it away from direct sunlight at least 1 month and up to 6 weeks. Shake daily.
3. Strain the vinegar, discarding the solids. Next, stir in the honey until fully dissolved. Store at room temperature up to 6 months and in the fridge up to 18 months.