

Raspberry Wine Vinegar



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We have a lot of a raspberry like plants growing all over our farm. I have been told that these are called wineberries. I like wine, too, so I have no problem with our (not really) raspberries. In addition to serving them all fresh and beautiful, sitting in a bowl, I like to make other things out of them. One of these recipes is Raspberry Wine Vinegar.



It's not difficult at all, and makes an appreciated hostess gift. Use it for marinade on chicken, or pork, and of course, on a summer fresh salad.

These are the ingredients needed. This will yield about 2 cups

of vinegar, but of course if you want a larger batch just increase all the amounts accordingly.

2 cups of raspberries/ or wineberries
1 and 1/2 cup red wine vinegar

1/2 cup granulated sugar
1/3 cup water

Put all the ingredients into a saucepan. (use enamel or stainless steel for best results)

Bring to a boil, reduce the heat, cover the pan and keep at a low boil, simmer for about 5 minutes.

Take off the heat. Cool the mixture. Store in the refrigerator overnight.

The next day, strain the berry mixture through a fine sieve, or cheesecloth or use a coffee filter. Discard the pulp. I hate doing that but I have not come up with a use for it.

Using a funnel, pour the vinegar mixture into a clean bottle. Use a pretty bottle if you have one. The beautiful red color of the vinegar will look stunning in a cruet.

Store the Raspberry Wine Vinegar in the refrigerator.

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Yields 2

Make this easy upgrade to red wine vinegar, using raspberries or wineberries.

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Cook Time

10 min

Cook Time

10 min

Ingredients

1. 2 cups raspberries or wine berries
2. 1 and 1/2 cups of red wine vinegar
3. 1/2 cup granulated sugar
4. 1/3 cup water

Instructions

1. Put all the ingredients in a saucepan. Use enamel or stainless steel for best results.
2. Bring the mixture to a boil.
3. Cover. and reduce the heat. Continue cooking at a slow boil or simmer for five minutes
4. Remove from heat.
5. Cool mixture, then store in refrigerator overnight
6. The next day, strain the mixture through a fine sieve, cheesecloth, or coffee filter. Discard the pulp.
7. Pour into decorative decanter, cruet, or jar.
8. Store in the refrigerator

By Timber Creek Farm

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