

Raspberry-Lavender Vinegar

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Ingredients: Makes 4+ cups

1 cup Raspberries, fresh
3-4 springs Lavender
1 qt Vinegar, White Wine
1/3 cup Sugar
2 qt Jar or Bottle, that can be sealed
1/2 cup Cranberries, fresh, cut in half

Procedure:

Place 1 cup fresh berries in a large 2 qt jar. Heat 1 quart of vinegar with 1/3 cup sugar and 1 lavender sprig until the sugar just dissolves.

Pour this mixture in the jar over the berries, mash all together. Seal the jar tightly and store in a dark cool place for 2-3 weeks.

Open the jar and strain the mixture. Divide into your choice of sterilized bottles, empty wine bottles or others, placing a small sprig of lavender into each one.

For a variation, especially during the holidays, add 1/2 cup of fresh cranberries cut in half and remember to add a couple of whole berries to the bottle at the finish.

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