

Nanna Boston's Raspberry Vinegar

This simple and sweet recipe makes a syrupy vinegar which is perfect for salads or to drizzle over pancakes (or Yorkshire pudding, if you like them sweet). The raspberries can be substituted for any other berry you have a glut of! This recipe allows you to use the fruits that are imperfect or damaged, or that you have excess.

Ingredients

400g Raspberries

Apple Cider Vinegar

Sugar – you will need 400g for each 570ml of liquid

Method

1. Place the raspberries in a bottle or jar.
2. Pour the apple cider vinegar over the raspberries, you want to cover them.
3. Cover and leave to stand for 24 hours.
4. Strain to remove fruit and measure remaining juice.
5. Pour juice into a heavy bottomed pan, adding 400g of sugar for each pint of juice.
6. Boil for 20 minutes.
7. Pour into bottles/jars when cool enough to handle.



Halving the boiling time would allow you to create a cordial, which can be added to water/lemonade to create a sweet drink.