



"Teaching research-based practices of safe home food preservation to the residents of Solano and Yolo Counties."

Cranberry-Orange Vinegar

Yield: about 10 4-oz jars or 5 8-oz jars

The warm and colorful flavors of cranberry and orange shine through this tasty vinegar. Use it to make a delicious marinade for chicken or turkey. (see box below).

Tips: if using smaller jars, cut the orange slices into halves or quarters as required.

- 4 cups fresh cranberries, divided
- ½ cup water
- 4 whole cloves
- 2 cinnamon sticks (each 4", broken into pieces)
- 1 cup granulated sugar
- 3 cups white wine vinegar
- 2 orange slices (see tip)

Prepare canner, jars and lids.

Measure ½ cup cranberries and set aside.

In a large stainless steel saucepan, combine remaining cranberries and water. Bring to a boil over medium-high heat. Reduce heat and boil gently, stirring frequently, until cranberries burst. Remove from heat and using a potato masher, lightly crush cranberries.

Meanwhile, tie cloves and cinnamon sticks in a square of cheesecloth, creating a spice bag. Set aside.

Line a strainer with several layers of cheesecloth, and place over a glass measure. Strain juice without squeezing cheesecloth and measure 1 cup. Discard cheesecloth and residue.

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Transfer cranberry juice into a large stainless steel saucepan and add sugar and reserved spice bag. Cook over medium-high heat, stirring until sugar dissolves. Add reserved cranberries and vinegar. Bring to a boil over medium-high heat. Reduce heat, cover and heat gently until cranberries are heated through but haven't burst, about 10 minutes. Discard spice bag.

Place one orange slice into each hot jar. Ladle hot vinegar into hot jars, leaving $\frac{1}{4}$ inch headspace. Wipe rim. Center lid on jar. Screw band down until resistance is met, then increase to finger tight.

Place jars in canner, ensuring they are covered completely by 1-2 inches of water. Bring to a boil and process 10 minutes. Turn off heat. Remove canner lid. Wait 5 minutes. Remove jars and let cool for 24 hours in a cool, dry space.

Cranberry Marinade

In a bowl, combine $\frac{3}{4}$ cup Cranberry-Orange Vinegar, $\frac{1}{2}$ cup olive oil, 3 Tbsp. liquid honey. Add salt and pepper to taste. Use as a marinade for poultry. Marinade bone-in chicken or turkey in the refrigerator for 4-6 hours before grilling.

Recipe Source: Ball Complete Book of Home Preserving 2020, Page 273

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