



UCCE Master Food Preservers of El Dorado County

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"Preserve today, Relish tomorrow"

This flavored vinegar is wonderful with a holiday meal, but it is also delicious all year long. Try it in a dressing over salad with mandarin oranges and toasted and sliced almonds, or as a marinade, or drizzle it over sweet potatoes. A jar makes a lovely hostess gift (especially if a cruet lid is included!).

Cranberry Orange Vinegar

Yield: about 2 pint jars

- 4 whole cloves
- 2 sticks cinnamon
- 1 cup unsweetened cranberry juice
- 1 cup sugar
- ½ cup fresh cranberries (washed and drained)
- 3 cups white wine vinegar (5% acidity)
- 2 orange slices



1. Tie cloves and cinnamon in a spice bag. Put them in a large saucepan along with the cranberry juice and sugar. Cook over medium heat, stirring until sugar dissolves.
2. Add the fresh cranberries and the vinegar. Bring the mixture to a simmer (180°F) over medium heat. Simmer for 10 minutes. Remove the spice bag.
3. Put 1 orange slice into a hot jar. Ladle hot vinegar into jar, leaving ¼-inch headspace. Wipe jar rims with a dampened clean paper towel or cloth. Apply and adjust two-piece metal canning lids. Place jar in canner. Repeat with remaining jar(s).
4. Process pint jars in a boiling water or atmospheric steam canner as follows:
 - 10 minutes at 0-1,000 feet elevation
 - 15 minutes at 1,001-3,000 feet elevation
 - 20 minutes at 3,001-6,000 feet elevation
 - 25 minutes at 6,001-8,000 feet elevation
5. For boiling water canning, turn off heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off heat, leave canner lid on and wait 2-3 minutes. Remove jars to a rack or towel and let cool, undisturbed, for 12-24 hours and then check seals. Store unsealed jars in the refrigerator or reprocess. Clean and label sealed jars and store in a cool, dry dark location.

Source: Adapted from Ball Blue Book (2020)

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