

Raspberry Vinegar

Berries Zoom
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UNIVERSITY OF CALIFORNIA
Agriculture and Natural Resources | UC Master Food Preserver Program



Recipe

- UC Cooperative Extension, University of Georgia
- “Preserving Food: Flavored Vinegars”
 - Publication FDNS-E-43-17
- https://nchfp.uga.edu/publications/uga/uga_flavored_vinegars.pdf



Recipe, continued

- Yields about 3 cups of raspberry vinegar
- Ingredients
 - 2 cups fresh raspberries
 - 3 cups vinegar
 - 1 sterilized quart jar



Method

- Wash 2 cups of fresh raspberries gently but thoroughly
- Bruise the fruit slightly with the back of a spoon or by rolling gently in waxed paper



Method, continued

- Place in a sterilized quart glass canning jar
- Sterilize your jar by gently boiling for 10 minutes



Method, continued

- Heat 3 cups of vinegar to just below boiling and pour over the raspberries



Method, continued

- Cap tightly and allow to stand 2 to 3 weeks in a cool, dark place



Method, continued

- The color of the vinegar will darken over time. When you smell the vinegar, it should begin to smell more and more of raspberry.
- Look at the difference in color compared to the previous picture



Method, continued

- Strain vinegar through damp cheesecloth and discard the fruit
- You can strain it multiple times if you desire a clearer vinegar



Method, continued

- Pour vinegar into clean, sterilized glass jars or bottles
- Seal tightly and store in the refrigerator for best quality and flavor



Notes

- This is **NOT** a canning recipe
- Your final product is **NOT** shelf stable
- Store your finished vinegar in the refrigerator for best flavor
- Ball Blue Book Guide to Preserving has several flavored vinegar recipes with instructions for canning them to be shelf stable



Notes, continued

- Flavored vinegar takes at least 10 days for flavors to develop and about 3 to 4 weeks for greatest flavor to be extracted
- Refrigeration will extend the quality of your vinegar for up to 8 months
- After 6 months, even if there is no sign of spoilage, taste the vinegar before using to make sure the flavor is still good
- If there is mold present or signs of fermentation (such as bubbling, cloudiness, or sliminess), throw it away without using



How to use your vinegar

- Marinade vegetables or meat
- Use in a pan sauce for a main dish
- Add vinegar to lemon-lime soda, sparkling water, or ginger ale for a refreshing beverage
- Make a raspberry vinaigrette for salad
- Source: <https://s3.wp.wsu.edu/uploads/sites/2086/2014/07/WaystoUseRaspberryVinegar.pdf>
- And more! <https://womersleyfoods.com/pages/recipes-with-raspberry-vinegar>



Questions?

- To make a quick raspberry vinaigrette
 - 1 tablespoon raspberry vinegar
 - 3 tablespoons oil of choice
 - 1 tsp honey
 - Pinch of salt
 - Fresh ground black pepper

