



Strawberry Vinegar

Directions: Clean strawberries, remove stems and halve;

set ¼ cup aside. Place remaining strawberries in a large bowl (preferably glass). Pour vinegar over strawberries, cover and set aside for 1 hour. Transfer vinegar and

strawberries to a large saucepot. Add sugar and bring to a boil. Reduce heat and simmer, covered, for 10 minutes. Strain mixture through a fine meshed sieve lined with cheesecloth into quart measure cup, pressing firmly on the solids to extract as much liquid as possible. Discard solids. Pour vinegar into a clean and sterilized quart jar. Add reserved strawberries. Seal tightly. Store in the refrigerator. Makes about 1 quart.

Ingredients:

2 cups fresh strawberries

3 cups Cider Vinegar

¼ cup sugar