

# Fruit & Garlic Vinegar, for dressings

Serves: N/A

Total Time: 15 min

## Supplies

- 1 blender
- 1 air tight container
- 1 chef's knife
- 1 cutting board
- 1 sieve
- 1 large pan
- 1 bottle or jar

## Ingredients

- 12 oz. Blackberries
- 1 bay leaf
- 1 garlic clove
- 2 cups red wine vinegar
- 12 oz. sugar for every 1 cup blackberry juice

## Instructions

- Add vinegar and garlic to blackberries and blend or mash
- Leave overnight in a clean and sterilized air tight container
- The next day, strain the mixture in a fine sieve, making sure to get as much liquid out as possible. Discard the leftover blackberry mush. This should be around 1 cup
- Add sugar and bay leaves
- In a large pan, add your mixture and bring to a boil, then simmer for 15 minutes.
- Skim off anything that rises to the top of the mixture.
- Leave to cool for a few minutes before decanting into a clean, sterilized bottle or jar.
- Store in a cool, dark place and refrigerate after opening