

## Kates Homemade Raspberry-Vinegar

makes ca. 1.2 L Raspberry-Vinegar

### Ingredients

250 g Caster Sugar  
100 g Brown Sugar  
500 g Frozen (or fresh) Raspberries  
500 ml White Balsamic Vinegar

1. Put all the ingredients in a large saucepan.
2. Bring the mixture to the boil. PLEASE WATCH THE MIXTURE CAREFULLY BECAUSE IT GETS REALLY HOT DUE TO THE HIGH SUGAR CONTENT!! Take off the hob and puree very carefully with a hand blender.
3. Simmer gently for about 15-20 Min. Stir regularly. Stay near the saucepan at all times.
4. Pour the mixture into a fine sieve and use a spoon to ease the fluid through it.
5. Immediately pour the vinegar into sterile bottles.

Keeps for about 6-8 months.

This is a great present for foodies or as an ingredient in Kates Salad dressing or even on ice cream.

Enjoy making and giving away!

**KÜCHENSCHMIDE**

