



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Blueberry-Basil Vinegar

- 4 cups blueberries
- 4 cups white wine vinegar, divided
- 1 cup loosely packed basil leaves, crushed. (See tip)
- Grated zest of 1 lemon

In a large glass bowl, combine blueberries and 1 cup of the vinegar. Lightly crush blueberries with a potato masher. Add remaining 3 cups vinegar, crushed basil and lemon zest, stirring to combine. Cover tightly with plastic wrap and let stand in a cool dark place for up to 4 weeks, stirring every 2 to 3 days. Taste weekly until desired strength is achieved.



Line a strainer with several layers of cheesecloth and place over stainless steel saucepan. Strain vinegar without squeezing the cheesecloth. Discard cheesecloth with residue. Place saucepan over medium heat and heat vinegar to 180° F.

Ladle hot vinegar into hot jars, leaving ¼ inch headspace. Wipe rims; place lids and rings on jars. Tighten rings only finger tight.

Place jars in canner a boiling water or atmospheric steam canner. Process for: 0-6000 ft. = 10 minutes, above 6000 ft. = 15 minutes. For boiling water canning, turn off the heat, remove canner lid and wait 5 minutes. For atmospheric steam canning, turn off the heat, leave canner lid on and wait 2-3 minutes.

Cool jars for 12-24 hours, wash, label, and store in a cool dark place.

Yield: ~ 5 eight-ounce jars or 10 four ounce jars.

Source: Ball Complete Book of Home Preserving 2006/2012

Variation: if you wish to keep fresh whole blueberries in the vinegar, add ¼ cup fresh blueberries to the mixture before ladling into jars.

Tips:

To crush basil leaves, place them in a mortar and, one layer at a time, crush with the pestle.

When picking herbs from the garden, pick them early in the morning, before they are warmed by the sun, for the most vibrant, fresh flavor.

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