



Preserve Today, Relish Tomorrow

UCCE Master Food Preservers of El Dorado County

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Mulled Blackberry Vinegar

- 4 cups blackberries
- 4 cups apple cider vinegar, divided
- 2 cinnamon sticks (about 4", broken into pieces)
- 1 Tbsp. whole cloves
- 1 Tbsp. whole allspice

In a large glass bowl, combine blackberries and 1 cup of the vinegar. Lightly crush berries with a potato masher. Add remaining 3 cups vinegar, and spices, 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 2020*

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

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