



# Elderberry Balsamic Vinegar

## Ingredients:

- 350g elderberries, removed from stalks and washed
- 500ml red wine vinegar
- 350g of sugar per 250ml liquid ( see step 4)

## Method:

1. Place elderberries and vinegar into a large bowl
2. Cover and leave for 5 days
3. Strain and discard the elderberries
4. Measure the volume of liquid and add sugar according to volume
5. Bring liquid to the boil
6. Simmer for 10 minutes
7. Cool and bottle



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