

# cranberries

## Cranberry Vinegar

1 cup cranberries, fresh or frozen  
1 1/2 cups cider vinegar  
1/3 cup sugar

Place the cranberries in a bowl. Pour the vinegar over and let sit for an hour.

Transfer to a saucepan, stir in the sugar. Bring to a boil. Reduce heat and simmer 20 minutes. Strain through a fine sieve, vinegar will be very thick. Keep refrigerated in a sealed bottle or jar for up to 3 months.

