



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

BLACKBERRY VINEGAR/SHRUB

4 quarts fresh blackberries
White vinegar, to cover
White sugar

THE STEPS:

- Place blackberries in a non-metallic container
- Pour vinegar over top just covering the blackberries
- Cover and allow to stand for 24 hours
- Place mixture in a large stock pot and bring to the scald*
- Strain mixture through a cheesecloth lined colander

FOR EVERY 2 CUPS OF BLACKBERRY JUICE YOU'LL NEED 2 ¼ CUPS OF SUGAR

- Place juice and sugar in a large stock pot over medium-high heat.
- Boil gently for 20 minutes
- Meanwhile, prepare jars and lids according to manufacturer's instructions
- Pour vinaigrette into prepared jars, seal and store in the refrigerator.

THE LOVE: Mix one or two tablespoons with eight ounces of tonic water or to taste.