

Strawberry Vinegar

- 3 cups trimmed strawberries (about 1 pound)
- 2 tablespoons sugar, or to taste
- 2 cups white balsamic vinegar

Place the berries and the sugar in the bowl of a food processor and pulse until the berries are finely chopped and juicy, but not liquefied. Pour them into a large bowl and stir in the vinegar. Let stand at room temperature for 1 hour. Strain the mixture through a fine-mesh sieve into a clean bowl and discard the solids. For the clearest vinegar, let the mixture drain without pushing on the pulp with a spoon. Store the vinegar covered and refrigerated for up to 1 week.



Strawberry Vinaigrette

- 1 cup Strawberry Vinegar
- 1 cup grapeseed oil or very mild olive oil
- Salt and ground black pepper, to taste

Pour the vinegar and oil into a jar with a tight-fitting lid. Season with salt and pepper. Close the jar and shake vigorously. Shake again just before serving.



Recipe provided by Sheri Castle

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