

Chefs A' Field

Culinary Adventures That Begin on the Farm



AMERICAN FLATBREAD MAPLE – RASPBERRY VINEGAR

By CHEF GEORGE SCHENK of AMERICAN FLATBREAD

INGREDIENTS

1 liter good quality white wine vinegar
(not higher than 6% acidity)

1 to **1.5** cups wild / organic raspberries

1/4 cup Vermont Maple Syrup

NOTE: YOU MAY SUBSTITUTE ANY SEASONAL BERRIES
OR SOFT FRUIT IN THIS RECIPE.

VINEGAR

Combine all ingredients in a non-reactive pan and heat to 105 degrees.

Remove from heat. Cool.

Store in airtight container.

Use in salad dressings, marinades or as a substitute for regular vinegar in any recipe.

Serving: The vinegar is excellent over seasonal lettuces, green beans, pasta, noodles, or crunchy bread.

Storage: The Vinegar will store for several weeks in a clean, airtight container. When packaged in a pretty bottle, the vinegar makes an excellent hostess gift.

Courtesy of Chefs A' Field.