

Raspberry Vinaigrette Dressing

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Ingredients

1 qt. fresh raspberries
1 1/4 cups white vinegar
up to 1 1/2 cups granulated sugar

Directions

Put berries in a jar and pour the vinegar over.

Let stand for 6 days, shaking up once a day.

At the end of the 6th day, strain the mixture to remove solids; bring liquid to a boil, adding the sugar and tasting for sweetness before adding the whole amount of sugar.

Boil for 1 minute.

Pour into a cruet or a empty, cleaned salad dressing bottle.