

Apple Scrap Vinegar

Ingredients:

20 pounds of apple scraps (peels & cores)

Sugar water to cover

SCOBY or a splash of raw, unfiltered store-bought apple cider vinegar (like Braggs)

Directions:

Prepare sugar water at a ratio of 1/4 cup sugar to 1 quart water or 1 cup sugar to 1 gallon water.

Heat water to dissolve sugar. Cool to room temperature. Place apple scraps in a glass vessel.

Completely submerge apple scraps in sugar water. Add SCOBY or a splash of raw, unfiltered store-bought apple cider vinegar. Allow to sit, covered with cloth, in a dark, cool place for at least one week.

Strain off apple scraps (feed them to chickens or compost) and place strained liquid in glass containers to ferment an additional three weeks. Vinegar will keep for years in a pantry.

— *Delia Buxton*