

DDP Cranberry/Blueberry/Maple Vinegar

Martin Reinhardt

Ingredients:

32 oz cranberry juice, blueberry juice or mix 128 oz water
2 cups maple sugar

Mix 32 oz of pure cranberry juice, blueberry juice, or a mix of both with 128 oz of water and 2 cups of maple sugar. Mix in a sterilized white bucket with a small hole in the top for a mechanism to sit in which allows carbon dioxide to be released, but does not allow oxygen or bacteria to get back in. Let this sit for about two weeks until it starts to turn into alcohol. Transfer to bottles and let sit for about three months.

Crab Apple Cider Vinegar

Martin Reinhardt

Ingredients:

32 oz American sweet crab apples 128 oz water
2 cups maple sugar

Blend crab apples with water and make a slurry. Pour into a container and mix with maple sugar. Cover and let sit for a week or two so bubbles form and it begins to ferment. After the crab apple slurry begins to sink to the bottom it turns into hard cider. Now strain the slurry and pour the liquid into glass mason jars. Cover with lids but not tight, only enough to let it breath. Tighten and shake the jars of liquid twice a day, loosen and leave covered afterward. After about 2-3 weeks, sediment will form on the bottom, and a mother of yeast will form on the top. This is now ready to be strained again and used in all of your recipes. The longer you leave it in with the mother of yeast the stronger it will get. Refrigerate or freeze and will last a long while.

Uses of DDP Vinegars with Other DDP Foods

- Mix with sauce for DDP stir-fry.
- Use with shredded corn, zucchini, and green beans to make DDP Three Sisters Vinegar Salsa served with blue corn chips.
- Use with maple syrup, leek salt, and sea salt to make sweet and sour dipping sauce for the turkey bites.
- Use on grilled or deep fried fish.
- Mix with DDP blend spices, and use with bison or venison in slow cooker.
- Fry ground turkey burgers in vinegar.
- Use with sunflower oil, sumac tea, and sea salt for a salad dressing.
- Use with water, great northern beans, maple syrup, and DDP blend spices for a bean sauce.

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