

Ginger Shrub Dark and Stormy Cocktail

<http://userealbutter.com/2015/02/26/ginger-shrub-dark-and-stormy-cocktail-recipe/>

ginger shrub

from [this old page](#)

1/2 cup fresh ginger, peeled and sliced

1 cup cider vinegar

1/2 to 1 cup sugar (depending on how sweet you want it)

Heat the peeled ginger slices and the cider vinegar in a small saucepan until the vinegar begins to simmer at the edges of the pan. Remove from heat and pour the contents into a glass, pyrex, or steel vessel. Let it cool completely, then cover it with plastic wrap or a lid and let it sit for 24 hours at room temperature. Strain the liquid without pressing the ginger for 5 minutes. Your liquid yield should be anywhere from 2/3 to almost 1 cup. Discard the ginger and pour the liquid into a small saucepan. Add the sugar. Stir over high heat until it comes to a boil, then reduce to a simmer for 2-3 minutes. Cool completely. Pour into a glass jar and cover. Refrigerate. Store for several months. Makes about 1 1/2 cups (if using 1 cup sugar).

dark and stormy cocktail

from [Shub and Co.](#)

ice

2 oz. dark rum

1 oz. fresh lime juice

1 oz. ginger shrub

3-4 oz. club soda

lime for garnish

Fill a highball glass with ice. Pour the dark rum, lime juice, and ginger shrub into the glass. Top with club soda. Stir. Garnish with lime. Makes 1 cocktail.