

Huckleberry Shrub and Huck Gin Fizz Cocktail

<http://userealbutter.com/2014/09/24/huckleberry-shrub-huck-gin-fizz-recipe/>
shrub based on [strawberry shrub recipe](#)

huck gin fizz cocktail

ice

2 oz gin (I really like CapRock)

1/2 oz. lime juice, fresh squeezed

1 oz. huckleberry shrub (see below for recipe)

3-4 dashes bitters (I used lime bitters)

ginger beer (my first choice is Bundaberg Ginger Beer, but Reed's Extra Ginger Brew isn't a bad substitute)

Make the huck gin fizz: Fill a highball glass with ice. Pour the gin, lime juice, huckleberry shrub, and bitters into the glass. Top with ginger beer. Garnish with frozen huckleberries. Makes 1 cocktail.

huckleberry shrub

1 cup huckleberries

1 cup sugar

1 cup champagne vinegar

Make the shrub: Coarsely chop the huckleberries in a food processor (or mash them). Combine the huckleberries with the sugar and cover with plastic wrap. Allow the berries to macerate in the refrigerator for 3 days. Strain the juices through a sieve, gently pressing the berries to extract as much juice as possible. Scrape any excess sugar into the liquid. At this point you can stir in the champagne vinegar or you can pour it over the huckleberries in the sieve to dissolve any remaining sugar. Place the shrub in a jar and seal tightly, storing it in the refrigerator for at least a week. Give it a vigorous shake each day. The shrub will mellow out more after two weeks in the refrigerator and it will be sublime in a few months. The stuff lasts forever (like a year or more).