

## Peach Shrub

<http://userealbutter.com/2014/08/03/peach-shrub-recipe/>  
from *Serious Eats*

1 cup fresh peaches, peeled, pitted, and chopped  
1 cup sugar  
1 cup apple cider vinegar

Place the chopped peaches in a medium bowl with the sugar. Stir together until the peaches are coated with sugar. Cover tightly with plastic wrap and refrigerate until juice begins to pull out of the fruit and pool in the bowl. This takes anywhere from 5-6 hours to a couple of days. Leaving the fruit in the refrigerator to macerate for longer is fine. (Mine macerated for 6 days.) Strain the liquid from the fruit through a fine mesh sieve. Give it a gentle press from a spoon or spatula to get as much of the liquid out as possible. Any excess sugar left in the bowl should be scraped into the syrup. Whisk the apple cider vinegar into the syrup. Pour the shrub into a clean jar or bottle. Seal it and give it a good shake. Check on the shrub every few days. If there is undissolved sugar in the bottle, give it another shake to help it dissolve. By a week's time, the sugar should be completely dissolved. Makes about 2-3 cups. Store up to a year in the refrigerator.