

## Strawberry Shrub

<http://userealbutter.com/2014/04/02/strawberry-shrub-recipe/>  
from *Serious Eats*

- 1 cup strawberries (or any berries), quartered
- 1 cup sugar
- 1 cup red wine vinegar

Place the strawberry quarters in a medium bowl with the sugar. Stir the strawberries and sugar together. 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, but leaving the fruit in the refrigerator to macerate for longer is fine. I left mine in for 5 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 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.