



RECIPE

Berry Shrub

INGREDIENTS

2 cups fresh raspberries
(or your favorite fruit)

2 cups of local honey

2 cups vinegar

½ a vanilla bean
(or other flavoring, optional)

DIRECTIONS

Place the raspberries and vanilla in a clean, preferably sterilized, jar and pour vinegar over them. Seal the lid tightly and let it set for 2-4 weeks in a cool dark place or the refrigerator.

After a few weeks, the vinegar should be a deep dark red. Strain the liquid off using a sieve. Do not crush the fruit, which could cause your shrub to become cloudy.

Stir the honey into the liquid until mixed.

Notes

Your shrub can be kept in the refrigerator for up to six months. Some recipes call for mashing the fruit. This may result in a cloudy product. If you prefer, use 2 cups of sugar in place of the honey. Mix the sugar and infused vinegar over medium heat until the sugar is completely dissolved. Experiment with other fruits, exploring your creativity. Try these recipes below!

The Razzamatazz

1-1/2 oz. raspberry vodka
1 oz. raspberry shrub
4 oz. sparkling water

Combine ingredients with ice in a shaker and pour into a chilled martini glass.

Seasonal Vinaigrette

2 tbs shrub
1 tsp dijon mustard
1/4 tsp salt
1/4 tsp black pepper
1 clove garlic, finely chopped
6 tbs olive oil

Whisk ingredients together until emulsified. For raspberry shrub pair with salad of fresh spring greens, raspberries, citrus, blue cheese, and walnuts.

Razzy Ice Cream Float

1 oz. raspberry shrub (or to taste)
5 oz. chilled sparkling water
1 scoop vanilla ice cream
whipped cream
fresh berries

Combine shrub and sparkling water. Top with ice cream. Garnish with whipped cream and fresh fruit.