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Berry Shrub: An Old-Fashioned Drink Recipe

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Introduction:

This old-fashioned, delicious drink is made with berries, vinegar, and sugar.

In vogue during colonial times, shrubs were a great way of preserving fruit long after being harvested. The flavor is refreshingly sweet, tart, and tangy!

Please serve in a mason jar!

Preparation:

In a glass bowl, add berries and vinegar. Cover and steep for 48 hours. Strain out seeds while pressing down on the berries to capture all the fruit juices. Discard the seeds.

In a saucepan, add one scant cup of sugar to every two cups of liquid and bring to a boil. Reduce heat and simmer for 20 minutes. Cool and store in a tightly lidded glass jar in the refrigerator.

To serve pour 3 tablespoons over ice and mix with your choice of water, seltzer, club soda, ginger ale, or lemonade. This also makes a dandy cocktail mixer.

Garnish with chocolate mint if desired.

Makes 2 cups.

Tip: Serve this old-fashioned, summertime drink in pint mason jars. Top jars with pretty cupcake liners to keep the bugs out (use a hole punch to add straws).

Enjoy!

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Crops:
berries (various) [2]
Cuisine:
American [3]
Recipe Type:
Beverages [4]
Season:
summer [5]
Ingredients:

1 cup apple cider vinegar

3 cups raspberries

3 cups blackberries

sugar

chocolate mint (optional)

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