



Strawberry-Balsamic Shrub

YIELD: ABOUT 1 CUP

Strawberries and balsamic are a favorite combination of mine. The slightly sweet, rich flavor of balsamic makes it a great addition to a strawberry dessert. In soda form, the combination produces a lovely depth of flavor.

1 cup hulled, chopped strawberries

½ cup balsamic vinegar

1 cup apple cider vinegar, or more as needed, like Bragg's Organic Apple Cider Vinegar

⅓ cup raw cane sugar

In a nonreactive container, like a 2-cup Mason jar, place the strawberries. Top with the balsamic vinegar and apple cider vinegar, making sure the fruit is entirely covered (and adding more apple cider vinegar, if needed). Cover the mixture, and let sit at room temperature for 5 days, shaking the container once a day.

When the mixture is ready, transfer the liquid and fruit to a medium pot. Add the sugar, and bring to a boil over high heat. Let boil for about 5 minutes, stirring to make sure the sugar is dissolved, and smashing the strawberries into the liquid. Remove from the heat, and let cool. Use a fine-mesh sieve to strain the fruit from the shrub, and transfer the liquid to a covered container. Refrigerate for up to 2 weeks.

To serve, stir 3 tablespoons Strawberry-Balsamic Shrub, or to taste, into 8 ounces (1 cup) seltzer.