

## Rhubarb Shrub

This recipe makes quite a lot; one batch yields around 20 servings. The shrub you make is used to flavor a soda water beverage, or to jazz up a cocktail.

- 2 or 3 large stalks of rhubarb, sliced into 1/2 inch slices, totaling about 2 cups.
  - 2 cups of (very) high quality apple cider vinegar.
  - ¾ to 1 cup of sugar. (If the rhubarb is particularly tart, use the full 1 cup).
  - Tonic or Soda Water. A couple 6 packs of the smaller bottles are a good idea and you can mix one up whenever you like.
1. In a medium saucepan, heat the apple cider vinegar and rhubarb slices until simmering.
  2. Remove from heat, transfer the mixture to a glass bowl, cover, and let steep for 72 hours on the counter. Glass is used because you don't want the acids to react with a metal or plastic bowl.
  3. ...72 hours later (It really should steep 72 hours to get full flavor and mellow out); strain out the rhubarb and transfer the mixture to a medium saucepan. Add sugar and heat until simmering once more, stirring to completely dissolve the sugar.
  4. Once the mixture has started to simmer, cook for an additional 5 minutes to reduce slightly.
  5. Cool and store in the fridge in glass containers such as Mason jars.
  6. To serve, pour 1 to 2 tablespoons of the shrub in a tall glass. Pour in tonic or sparkling water and gently add a few ice cubes (it may foam up a bit).

### Notes:

You can use just about any fruit you like, just adjust the sugar when using sweeter fruits. For example, strawberry might require less sugar than a citrus fruit.

Use a high quality apple cider vinegar; I cannot stress enough how much this will matter in the final flavor. Ditto on using a glass bowl during the steeping; the way you make this can really affect the flavor.

If you've never tried shrub, or other vinegar drinks it may take some getting used to.