

Strawberry Shrub

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What is a Shrub?

“A shrub is a fruit syrup mixed with vinegar”. Source: [Ball Mason Jars website](#)



Recipe Ingredients & Tools

Ingredients

- 1 cup crushed fruit (such as strawberries, peaches, apricots, grapes, plums, berries, or cherries)
- 1 cup sugar
- 1 cup vinegar (such as unfiltered apple cider, balsamic, sherry, or red wine vinegar)



How to Make A Shrub



- Combine crushed fruit and sugar in a 1-quart canning jar. Chill 1 to 3 days or until sugar dissolves and fruit releases its juice.



How to Make a Shrub (Continued)

After 1-3 days, pour mixture through a wire-mesh strainer into a 2-cup glass measuring cup, pressing with the back of a spoon to release as much juice as possible. Discard solids.



How to Make a Shrub (Continued)

Stir in vinegar. Transfer mixture to a 1-pint jar. Cover with lid and chill 2 weeks before serving.



Great Ways to Use a Shrub

- Soda and mineral waters
- Sorbets
- Cocktails
- Mocktails
- Fruit salad
- Iced Tea
- Gazpacho
- Cold fruit soups
- Salad dressing
- BBQ glaze
- Gifts



Recipe Source

<https://www.ballmasonjars.com/blog?cid=fruit-shrub-ball-recipes>



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Thank You



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