



## **Strawberry Shrub**

*Yield: About 6 half-pints*

### **Ingredients**

- 1 cup crushed strawberries (can also use peaches, apricots, grapes, plums, berries, or cherries)
- 1 cup sugar
- 1 cup vinegar

### **Directions**

1. Crush strawberries in a large glass or plastic bowl. Pour enough vinegar over strawberries to cover them. Place lid or plastic wrap on container and let stand overnight in a dark, cool place (70°F to 75°F).
2. Strain liquid from strawberries, collecting in a large liquid measurer. Liquid should be red and clear (no pulp). Measure liquid. Place strawberry vinegar in a clean, large stainless steel saucepan. Add an equal amount of sugar, stirring to combine.
3. Bring mixture just to a boil. Remove from heat and skim foam if needed.
4. Ladle hot vinaigrette into hot jars, leaving ¼-inch headspace. Wipe rim and apply two-piece metal canning lids.
5. Process in a boiling-water canner under 1-inch of water or on the rack of an atmospheric steam canner for 10 minutes at 0-1,000 feet elevation, 15 minutes at 1,001-6,000 feet, or 20 minutes above 6,000 feet.