

STRAWBERRY BALSAMIC SHRUBS

INGREDIENTS

- For the shrub:
- 1/2 cup strawberries
- 1/4 cup sugar reduce to 2 tablespoons for a less sweet shrub
- 1/2 cup balsamic vinegar you can also try a mix of balsamic and a lighter vinegar, like apple cider or champagne
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- For the cocktails:
- Gin
- Sparkling water
- Lime
- Fresh basil optional

INSTRUCTIONS

1. Combine the strawberries and sugar; mash with a fork until well-combined. Cover and refrigerate overnight. Once a syrupy liquid has accumulated, strain through a fine mesh sieve (reserve the solids to use over yogurt or on toast). Stir the vinegar into the syrup and refrigerate for several hours (ideally a day or more), stirring occasionally to help dissolve the sugar.
2. To assemble the shrub cocktails, muddle a few leaves of basil in the bottom of a glass, if using. Remove basil leaves and add 1-2 oz gin, 1 oz shrub syrup, 1/2 cup sparkling water, a squeeze of lime and stir. Adjust components to taste.

DID YOU TRY THIS RECIPE?

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