

RASPBERRY ROSE SHRUB & BLACKBERRY BASIL SHRUB



Raspberry Rose Shrub (makes approx 2 cups)

- 2 cups fresh raspberries
- 2 cups granulated sugar
- 1/3 cup dried red rose buds and/or petals
- 1-2 cups apple cider vinegar

Blackberry Basil Shrub (makes approx 2 cups)

- 2 cups fresh blackberries
- 2 cups granulated sugar
- 1/3 cup packed chopped fresh basil leaves
- 1-2 cups apple cider vinegar

Method:

1. Pick which shrub you would like to make, and in a small bowl, mix everything together except the vinegar. You will add that later.
2. Cover your bowl and set it into the fridge to fully macerate. This will take approx 2-4 days. To help the process, give it a good stir each day to keep the liquid moving a bit.
3. Once you see that your berries have become liquid, using a fine mesh sieve, drain your berry mixture into a glass ball jar or other container and discard the solids.
4. Now, add in your Apple Cider Vinegar. This is a matter of preference here, most recipes call for a 1:1 ratio of vinegar to berry syrup, so if you like a stronger shrub do this, but I found that adding about 1 ½ cups of vinegar was about perfect.
5. Boom, your shrub is done! It will taste strong and tart at first, but gets mellower and develops deeper flavor the longer it sits in the refrigerator.

I Made It! Now What?

Now you can get creative! For a tasty mocktail, add 2-3 tbsp of syrup over ice and top with seltzer, club soda, or Tonic water, adjusting the syrup as necessary to your desired sweetness. For summer cocktails, do the same, but add in a 1.5oz of Vodka, or Gin, or Bourbon, they go so well with both these syrups! Cheers!

Notes:

- If you can't find dried rosebud/petal, you can find them here: https://www.amazon.com/Alive-Herbal-Organic-Dried-Petals/dp/B078PGPQMD/ref=sr_1_6?crid=3FH8UNCVS9JLP&keywords=dried+rose+buds&qid=1565045522&s=gateway&srefix=dried+rose%2Csporting%2C230&sr=8-6
- Shrubs are super versatile, so feel free to follow this method, and swap out the berries and spices.
- Some other contenders in my kitchen were a Peach and Lemon zest shrub, and Strawberry Coriander, so many great possibilities!
- These also make a great hostess gift dressed up in a cute ball jar with a bottle your favorite mixer on the side.

HOW DID YOU LIKE IT?

Be sure to share your recipe photos on instagram or twitter and tag with #nqmrecipe we want to see your creations!

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