

# BLUEBERRY BERRY SHRUB

1	cup	Wild Blueberry Vinegar
1	cup	Blueberries
1	cup	Raspberries
1	cup	Water
1	cup	Sugar
1/2	cup	Honey
1	knob	Ginger root

EQUIPMENT: medium sized non-reactive sauce pan, fine-meshed strainer.

Combine the berries, water, sugar, honey and ginger in the sauce pan and bring up over medium heat to just a boil. Reduce the heat and simmer for 15 minutes. Add the vinegar and simmer for five more minutes. Pass the syrup through the mesh strainer making sure to give the fruit and ginger a good squish. Cool and store in a jar. Keeps in the fridge for up to a month.

To serve, mix chilled syrup with seltzer water and ice in a tall glass. We like a ratio of 1 part syrup to 2 parts seltzer, experiment with how sweet (and tart) you like it. The syrup is also handy to have around for drizzling on pan cakes, french toast, ice cream and on a cheese platter.

