



BLACKBERRY-FIG SHRUB

To make the Shrub

- 1 cup chopped fresh figs
- 2/3 cup fresh or frozen blackberries
- 3/4 cup cane sugar
- 3 oz. apple cider vinegar
- 3 oz. tablespoons red wine vinegar

Method

1. In a large glass jar or bowl, combine the figs, blackberries, and sugar.
2. Mash lightly, cover tightly, and let sit for twenty-four hours, stirring occasionally to dissolve the sugar.
3. After 24 hours, add the vinegar and chill for a few hours.
4. After a few hours you can strain the mixture through a fine-mesh sieve, pressing on the solids to extract the liquid syrup leave the solids. The shrub can be strained and used at this point, but it will take on more of the characteristics of the fruit if it sits in the syrup mixture for a few days. The shrub will keep for up to at least a month, and probably longer.

For the Drink

1. To serve, mix 2 ounces of the Shrub syrup into a glass with ice and add six ounces of fizzy water.
2. Squeeze in a lime wedge, stir, and serve.