

Rhubarb Shrub

- Megan Scott, co-author, *Joy of Cooking*, 2019 edition

About 2 cups

A shrub is a concentrated, tangy syrup made by infusing equal parts fresh fruit, sugar, and vinegar. They can be made with nearly any fruit, so feel free to substitute an equal amount of berries or stone fruits for the rhubarb. Mix shrubs into sparkling water or cocktails, or use as a topping for ice cream. You may use different kinds of mild flavored vinegar depending on the fruit. For instance, pair champagne vinegar with raspberries or white balsamic vinegar with peaches. Cider and white wine vinegars are perfectly fine to use with any fruit.

Combine in a medium saucepan:

1 cup sugar

1 cup water

Bring to a simmer, stirring to dissolve the sugar. Place in a medium heatproof bowl or quart jar:

2 cups chopped fresh rhubarb stems

Pour the hot syrup over the rhubarb, let cool completely, then cover and refrigerate for 24 hours.

Strain the syrup and measure it.

Add half as much:

Vinegar as you have syrup. Store refrigerated for up to 6 months.

Tip:

- Strain the fruit-infused syrup directly into a large liquid measuring cup - that makes for easy measuring and one less dirty dish when you go to add the vinegar.

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