

Cranberry Shrub

from the book Colonial Spirits by Steven Grasse (2016, Abrams Books, recipe used with permission)

Ingredients:

3 cups cranberries, fresh or frozen
1/2 cup packed brown sugar
1/2 cup white sugar
3/4 cup white vinegar
1/4 cup balsamic vinegar
1/2 teaspoon salt
3 cups water

Instructions:

Combine all the ingredients in a large saucepan, and bring them to a boil. Reduce the heat and simmer, stirring frequently, until the berries pop and become tender, about 20 minutes.

Remove the pan from the heat, and cool slightly. Working in batches, puree the cranberry mixture in a food processor. Don't over-process the mixture.

Transfer the mixture to a cheesecloth-lined sieve and strain, pressing on the solids to extract as much liquid as possible. Discard the solids.

Store the shrub in a airtight container in the refrigerator for up to 1 month. Makes about 1 quart.

To make a refreshing beverage, pour 2 ounces of shrub into a tall glass with ice. Top with 1 cup soda water, and stir to combine.