

MINUS8



Strawberry Basil M8 Vinegar Shrub with Gin Adapted by GIZMODO Website

Ingredients

A bunch of strawberries, very ripe
Sugar
Minus 8 Vinegar
Basil
Gin
Sparkling water or club soda

Directions

Cut the strawberries into chunks and toss them with sugar in a bowl until they're well-coated. Put it in the fridge overnight until the sugar has dissolved.

Strain the syrup out, squeezing out the solids, and mix with an equal part balsamic vinegar. Put it in a jar in the fridge and shake it once or twice a day.

For this one I wanted a brighter basil flavour, so I made a basil simple syrup, combining one cup of water with one cup of sugar that I added a ton of basil to and let sit until it dissolved.

In a tall glass, add equal parts gin and strawberry balsamic shrub and about half the amount of the basil syrup. Top with sparkling water for a little fizz and add a festive straw.