OZUNIM



Summer Fruit Shrub Cocktail, Serves 4

<u>Ingredients</u>

34 cup sugar

1½ pounds ripe fruit (such as peaches, strawberries, plums, or pineapple)

3 tablespoons L8 Harvest Vinegar

6 ounces spirit of choice

2 ounces fresh lemon juice

Preparation

Bring sugar and ½ cup water to a boil in a medium saucepan. Slice fruit into medium pieces. Reserve a few pieces for serving and add remaining to pan. Reduce heat; simmer 10 minutes. Remove from heat and let sit 30 minutes. Strain syrup into a bowl; stir in vinegar. Cover and chill shrub.

For each cocktail, shake 2 oz. shrub, 1½ oz. spirit of choice, and ½ oz. lemon juice in an ice-filled cocktail shaker until frosty. Strain into an ice-filled Collins glass; top with some reserved fruit.