

GINGER SHRUB

(from Chucrute com Salsicha)

1/2 cup minced ginger (I used a microplane)

1 cup apple cider vinegar, unfiltered

1/2 cup granulated sugar

In a small saucepan place the ginger and the vinegar. Heat to boiling, turn the heat off and transfer the mixture to a pyrex type container. Let it cool to room temperature for 24 hours.

Strain the mixture through a very fine sieve over a bowl, allowing it to drain for 5 to 10 minutes, without pressing on the solids. The strained volume should be around 3/4 cup. If you have less, complete that amount with vinegar. Discard the ginger, and add the liquid to a small saucepan. Add the sugar and boil, stirring occasionally. When the sugar dissolves, simmer for a couple more minutes, then allow it to cool, and transfer to a clean bottle. Refrigerate until needed.

To drink, add a small amount to ice cubes on a tall glass, and complete with sparkling water, a 1:4 volume syrup to sparkling water is a good starting point.