

RASPBERRY STRAWBERRY & ROSE SHRUB

(inspired by The Kitchen McCabe)

1 + 1/2 cups raspberries
1/2 cup water
1 + 1/2 cups strawberries, quartered
3/4 cup granulated sugar
1/4 cup raw honey
3/4 cup apple cider vinegar
1 tablespoon rose water (see comments)

Place the strawberries and sugar in a saucepan, along with 1/2 cup of water. Bring to a simmer, stirring to completely dissolve the sugar. Once the sugar is dissolved, remove from heat and let cool completely. Pour mixture into a blender, along with the raspberries, honey, rose water and vinegar. Blend until smooth. Run the mixture through a fine mesh sieve and discard solids. Place the syrup in a container and refrigerate for several days, up to a week. The syrup can also be used right away.

Simply pour a small amount on a tall glass over ice cubes, and top with carbonated water. Adjust sweetness if needed, add a sprig of mint if you'd like.