

● TOMATO BASIL SHRUB ●

Tomato Basil Shrub

Carbonated Drinking vinegar

The word "Shrub" is derived from the Arabic word "Sharab" which means to drink. Popular during the American colonial era as a way to preserve berries and other fruits to be enjoyed throughout the year.

More of a formula than a recipe....

4 cups chopped fruit - coarsely chopped tomatoes

2 cups sugar

Optional aromatics:

1 cup fresh basil leaves, coarsely chopped or torn

Combine and macerate for 4 or 5 days / stirring daily

Strain through a fine mesh sieve pressing solids down firmly to extract juices.

Combine fruit syrup with vinegar

Ratio 1:1

Or 2 cups syrup to 1 cup vinegar

To prepare drink with finished shrub - 1 part shrub to 2 or 3 parts fizzy water or ginger beer and serve over ice

