

BALSAMIC CHERRY SHRUB MOCKTAIL

You'll have to plan ahead for this incredible mocktail but believe us, it's worth it! Sweet cherries, balsamic vinegar and bourbon - needs to be tasted to be believed!

Ingredients:

3 cups pitted and halved sweet cherries
1 vanilla bean, split and seeds scraped
2 cups Sticky Balsamic Original
1 3/4 cups granulated sugar
1/4 cup honey
30ml balsamic cherry shrub
Lemon-lime soda

Method:

In a jar, muddle together cherries, vanilla bean seeds and pod until cherries are well mashed.

In a small saucepan, bring Sticky Balsamic Original to a boil and pour into jar. Wipe rim of jar with a clean cloth. Cover mouth of jar with plastic wrap then screw on jar lid. Refrigerate for 2 weeks.



Each day give the jar a hearty shake then return to the refrigerator.

After 2 weeks, remove jar from refrigerator. Strain balsamic cherry mixture through a fine mesh sieve into a small saucepan. Add sugar and honey. Bring mixture to a boil and stir until sugar has dissolved. Remove from heat and cool completely. Once cool, pour shrub into a sterilize jar. Shrub can be stored in the refrigerator for up to 6 months.

To Make Bourbon Balsamic Cherry Shrub Mocktail:

Fill a shaker halfway with ice and add balsamic cherry shrub. Pour into a glass filled with ice and top with lemon-lime soda.