

Strawberry Drinking Vinegar



Jenny Love

Ingredients

Makes Around 1 ½ Cups Syrup

- 1 cup strawberries, hulled, and cut into chunks
- ½-cup sugar (or honey)
- ½-cup water
- ¼-cup plus another 2 Tbs to taste good good apple cider or red wine vinegar
- ice cubes and soda water
- fennel, basil, or mint sprigs to garnish

Directions

1. Blend the strawberries into a puree using a blender or food processor. Then, strain them into a bowl, pressing on the solids in the strainer to get all of the smooth puree out.
2. In a small saucepan combine the sugar and water and bring to a boil, stirring until all the sugar dissolves. Simmer on low for 1 to 2 minutes, then remove from the heat. Allow to cool to room temperature.
3. Stir together the syrup and the strawberry puree. Stir in 1/4 cup of vinegar, taste and add more to taste (recommend 2 extra Tbs.) Put in a covered container and refrigerate until you want to use it. It will keep for a couple of weeks in the refrigerator.
4. To make a drink, put 1-2 oz. of fruit-vinegar in a glass, add a couple of ice cubes, then top it off with cold seltzer water. This is all about adjusting the ratios to your own taste.

