



Blueberry Lemon-Thyme Balsamic Sparkling Shrub

A shrub is a drink made from vinegar and fruit along with other ingredients such as alcohol or sparkling water.

Ingredients:

2 cups Sicilian Lemon White Balsamic
1 cup fresh blueberries crushed
2” sprig fresh thyme (optional)
8 cups chilled sparkling water

Directions:

Add the fresh blueberries and thyme to a one liter mason jar or container. Pour the Sicilian Lemon White Balsamic over the fruit and allow to "infuse" for at least one hour or up to four hours under refrigeration. The longer it sits, the more pronounced the flavor of the fruit infusion. Strain and keep refrigerated and tightly covered for up to one month.

To serve, add 1-2 tablespoons of the balsamic mixture, depending on your preference for sweetness, to 8 oz. of chilled sparkling water. Serve over ice if desired.

Add your favorite spirit in place of or combined with sparkling water for an amazing cocktail mixer!

Makes between 16-32 servings depending on amount added to water or cocktails.

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