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# STRAWBERRY-RHUBARB & BASIL SHRUB

## INGREDIENTS

- 2 cups sugar
- 1 cup cider vinegar
- 1 cup chopped fresh strawberries
- 1 cup chopped fresh rhubarb
- ½ cup fresh basil leaves
- Club soda or carbonated water

## DIRECTIONS

1. Combine sugar, vinegar, strawberries, and rhubarb in a 4-qt. Dutch oven or heavy saucepan.
  2. Cook, uncovered, over medium heat until mixture comes to boiling, stirring frequently. Remove from heat. Stir in basil. Let mixture stand, uncovered, 1 hour.
  3. For syrup, press strawberry mixture through a fine-mesh sieve into a bowl; discard solids (you should have about 2 cups syrup). Cover and chill at least 1 hour before serving.
  4. To serve, fill a glass with ice. Pour 1/4 cup syrup over ice and top with club soda or carbonated water.
- Makes 2 cups syrup.