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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.