



## Raspberry Basil Shrub

### Ingredients

- 1 1/4 cups fresh berries (raspberries, blueberries, strawberries), plus more for garnish
- 1 cup basil leaves, plus more for garnish
- ½ cup granulated sugar
- 1/4 cup [Fusitni's Cranberry Pear balsamic vinegar](#)
- sparkling wine

### Sharon's Hint

Adapted from [withspice.com](http://withspice.com)

## Directions



### Step 1.

Place the berries and basil in a glass pint jar and cover them with sugar. Shake the jar vigorously to break up the berries, then store in the refrigerator overnight.

### Step 2.

Shake the jar again to help dissolve the sugar, then strain the mixture through a fine-mesh strainer, pressing on the solids to extract as much syrup as you can. Discard the solids. Transfer the syrup to a glass measuring jar and note the volume. Add " of that volume of Cranberry balsamic vinegar and stir to combine (for example, if you have 3/4 cup of raspberry syrup, add 1/4 cup of vinegar). The shrub will last several months in the refrigerator. Pour 1 oz of shrub in the bottom of a champagne flute. Top with 4 oz sparkling wine, garnish with fresh berries and a basil leaf. Enjoy!