

WATERMELON SHRUB

Yield: 6 Portions

Ingredients	Amounts
Sugar	2 cups
Apple cider vinegar	2 cups
Watermelon cubed	1 lb.
Water	as needed

Method

1. Heat sugar and vinegar on the stove, stirring constantly until the sugar is dissolved.
2. Add fruit and simmer to release the juices and flavors into the syrup.
3. Cool the mixture.
4. Strain out any solids.
5. Place in glass jar and add water to taste.
6. Allow it to rest in the refrigerator for 4 days, covered.
7. More sugar or vinegar can be added to taste.