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Elderberry Shrub Mocktail

A shrub is a fruit-infused, vinegar-based syrup typically mixed with soda water to create a refreshing beverage. It's an old-fashioned favorite that's making a comeback as a cocktail mixer. You can also use a shrub to enhance the flavor of salad dressings or to glaze roasted meats.

- **Ingredients**
- 2 cups [dried elderberries](#)
- 2 cups apple cider vinegar
- 2 cups date sugar
- Soda water
- Fresh mint

How to Make Elderberry Shrub Mocktail

Place the elderberries and vinegar in a saucepan. Gently heat just to the boiling point, then remove the pan from the heat and let rest, covered, for 30 minutes. Strain, reserving the liquid. Return the infused liquid to the pan and add the sugar. While stirring, bring the mixture to a boil. Remove from heat and let cool slightly. Now that you've prepared the shrub, pour 1 ½ to 2 ounces into a highball glass. Add a few mint leaves and lightly muddle. Fill the glass with ice and fill with soda water or lime-flavored sparkling water. Stir and enjoy.

Save the extra elderberry shrub for later. Pour into a clean glass jar with a tight-fitting lid. Store in the refrigerator and use within 4–6 weeks.

***These statements have not been evaluated by the Food and Drug Administration. These products are not intended to diagnose, treat, cure or prevent any disease.**