

SPIRIT *of the* OUTDOORS



BALSAMIC & CHERRY SHRUB

For the shrub

400gms Cherries (stoned)

420gms Light brown muscovado sugar

10 Black peppercorns (cracked)

225ml Balsamic vinegar

Add cherries, sugar and peppercorns to a bowl and mix well. Cover and put in the fridge for 24hrs. Strain and add vinegar to taste.

To make (serves 2)

75ml Campfire Old Tom Gin

100ml Indian tonic

25ml Balsamic & cherry shrub

Ice

Maraschino cherry for garnish

Add shrub and gin to a shaker filled with ice. Stir, strain into glass, add tonic and cherry and more ice if you like a long tall drink.

