



ZERO PROOF

HAPPY HOUR

PEACH & BASIL SHRUB

Shrubs are pretty great summer drinks. They're bracingly sweet-tart, a combination that helps quench thirst on the hottest days.

Ingredients

Shrub

- 10oz fresh ripe peaches, peeled and diced
- 1 cup granulated sugar
- ½ cup rice wine vinegar
- ½ cup of water

Drink

- 2-3 large basil leaves additional for garnish
- 2 oz peach shrub
- ½ oz fresh lemon juice
- 1 ½ oz tonic water

Instructions

Peach Shrub

1. Blend all shrub ingredients in food processor until relatively smooth.
2. Pour into saucepan and bring to a simmer over medium heat. Stir until sugar is completely dissolved.
3. Remove from heat and strain the mixture through a sieve into a temperature safe container.
4. Let cool completely before using.

Drink

1. In a large glass muddle basil leaves. Add peach shrub, lemon juice, and stir gently.
2. Add ice into the glass and top with tonic water, give another gentle stir to break-up the layers.
3. Garnish with large basil leaves

Karly's Kocktail Tip

Shrubs are quite versatile, they can be used with gin, bourbon, vodka, or even sparkling wine.

- If adding a spirit add 2 ounces, after the basil has been muddled.
- If using sparkling wine add 3-4 ounces of your favorite bubbles, substitute the tonic water for use club soda for a summer spritz!