



Cranberry Orange Shrub

Recipe By SCOTT CULPEPPER

INSTRUCTIONS:

- ☐ 1½ cup fresh cranberries
- ☐ ⅔ cup orange slices, *segmented or sliced*
- ☐ 1½ cup apple cider vinegar
- ☐ ⅔ cup granulated sugar
- ☐ 1 cinnamon stick
- ☐ 2 sprigs fresh rosemary

DIRECTIONS:

- ☐ 1. Combine all ingredients in a medium sized saucepan.
- ☐ 2. Bring contents to a slow boil over medium-high heat, then reduce mixture to a simmer and cook for about 20 minutes.
- ☐ 3. Stir mixture periodically and gently muddle ingredients as it simmers to break down the cranberries and oranges.
- ☐ 4. Allow the mixture to cool and remove the rosemary stems and cinnamon stick.
- ☐ 5. Use a fine mesh strainer to strain mixture into a large glass jar. Use a large spoon to push the mixture through the strainer.
- ☐ 6. Use the separated cranberries and orange remnants as a garnish for your beverages.
- ☐ 7. Store the shrub in an airtight container or jar and keep for 3-4 weeks.

Head to ingles-markets.com to get an easy recipe for Scott's homemade grenadine.

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