



Meyer Lemon Shrub

lightly adapted from "Shrubs" by Michael Dietsch

- 7-8 Meyer lemons, should yield about 1 1/2 cups
- 1/2 cup turbinado sugar
- 3/4 cup champagne vinegar or rice vinegar

Remove the yellow-orange part of the Meyer lemon peels (the zest) with a vegetable peeler. Juice the lemons and reserve juice.

Build the oleo-saccharum by placing the zest in a bowl and adding the sugar. Muddle sugar and zest. (If you do not have a cocktail muddler, use a ladle or wooden spoon.) Cover the bowl with plastic wrap and leave alone for an hour, or up to 8 hours. Once the sugar has dissolved, remove the peel, leaving behind the oily sugar.

Combine the juice, oleo-saccharum and vinegar, stirring to combine.

Transfer to a jar or bottle, seal tightly and shake to further blend. Store in the fridge for 2-3 days before drinking, so the flavors can meld.