



BERRY-THYME SHRUB

BY CATHERINE NEVILLE

Yield: About 3 cups

- 1 cup brown sugar
- 1 cup water
- 1 cup fresh raspberries
- 1 cup fresh blackberries
- 10 stems fresh thyme
- 2 Tbsp minced fresh ginger
- 1 cup apple cider vinegar

| Preparation | Add equal parts water and sugar to a saucepan and bring to a simmer, when sugar has dissolved, add fruit and allow to begin to break down, then add ginger and simmer until all of the fruit is broken down. Allow to cool. Strain and then add vinegar. Store shrub in jars in the fridge for up to two weeks. When making a cocktail, mix about one part shrub to two parts spirit and serve over lots of crushed ice.

RUM-BERRY COOLER

BY CATHERINE NEVILLE

Yield: 8 to 10 servings

- 1 recipe Berry-Thyme Shrub
- 1 750 ml bottle blanco rum (we used Flor de Cana 4 Year Rum)
- Crushed ice
- Lime wheels for garnish

| Preparation | Add shrub and rum to a pitcher and stir to combine. Serve immediately or store in the refrigerator. If camping, pour the batched cocktail into a leak-proof container and store in your cooler. The mixture is strong, so serve over lots of crushed ice to allow for dilution, garnished with fresh lime.