



BALSAMIC FRUIT SHRUB



SAVEUR PRODUCT USED

MANGO, APRICOT & STRAWBERRY BALSAMIC VINEGAR
OR SPICED FIG, MAPLE & PEAR BALSAMIC VINEGAR

SALAD INGREDIENTS

½ cup *Saveur* Mango, Apricot & Strawberry Balsamic Vinegar OR Spiced Fig Maple Pear Balsamic Vinegar

2 cups fresh chopped berries or frozen berries or chopped fruit such as apples and stone fruits

METHOD

Combine in a mason jar and shake.

Store on countertop for 1 week, shaking 1 to 2 x per day then refrigerate. **Note:** This version does not need additional sugar. Strain for cocktails and use berries to spoon on desserts.

Serve in cocktails or over ice cream or pavlovas or whipped cream or cakes.

