



SHRUB *it* OFF



Even though summer is coming to a close, the heat is still on. The perfect way to preserve the spirit of summer is by a delicious beverage, and SHRUBS have been around for many centuries. The combinations of different fruits, sugar, and vinegar make it a unique choice.

EPIC'S CRAFT COCKTAIL HOUR INTRODUCES THE "SHRUB"

What's a Shrub? In beverage terms, a shrub is "drinkable vinegar"...it is syrup consisting of either a fruit or vegetable, steeped in vinegar combined with cane and sugar, and sometimes herbs and spices. It is a wonderfully sweet infusion with some tartness to it that adds depth of flavor to a variety of cocktails and mocktails.

Years ago, drinkable vinegars started out as a way to preserve fruit long past it's picking time. The sugar, acid and optional alcohol helped keep the fruit concoction edible prior to refrigeration being invented. The acidity of the vinegar balances the sweetness of the flavors. A shrub created properly has a flavor that can be both tart and sweet. Not only does it stimulate the appetite, it quenches the thirst in this Georgia heat.

Shrubs are the perfect addition to Epic's cocktail hour. They are extremely versatile. Our Mixologist, JT, combines the shrubs with sparkling wine, spirits, beer, and even champagne. Mixing them with soda water is very appealing to both EPIC's drinkers and non-drinkers.

The three essential ingredients that are needed to produce a shrub are:

- Fruit/Vegetables such as: berries, peaches, rhubarb, apples, kale, cucumbers, etc.
- Sugar, such as cane or refined. Once you have mastered the technique, explore other varieties such as brown sugar and turbinado.
- Vinegar: preferably red wine or apple cider. They are less bland than white vinegar.

Making shrubs requires patience and time. Once the shrub is concocted, strain it into a mason jar and let rest for a week. The shrub will be ready to drink. It will keep for about 6 months. You will be pleasantly surprised by the strong tartness of the vinegar and the strong sweetness of the sugar. The fruit/vegetable flavor is the element that pulls everything together.

HUCKLEBERRY FIN

Ingredients

- 2 oz Tanqueray Gin
 - 2 dashes Raspberry Bitters
 - 1/2 oz Berry Shrub
 - 1/2 each Juice of a Lime
 - 2 oz Sprite
- Garnish:** Skewer of Fresh Berries



Event and Food Stylist Jamie Keating, CEC is well-known in Columbus, Georgia for his exquisite cuisine and amazing events. He is the owner and chef of the premier catering company, Jamie Keating Culinary, Inc. that manages The RiverMill Event Centre.

RASPBERRY & LEMON SHRUB

Ingredients

2 cups of raspberries, zest of 1 lemon, 10 black peppercorns, slightly crushed, 1 1/2 cups of sugar, 1 cup of white wine vinegar, 1 cup of apple cider vinegar

Directions

Combine fruit, peppercorns, and sugar in a bowl or jar, stirring to evenly-coat the fruit. Allow mixture to sit for around 1 hour, then macerate until everything is nice and broken up. Cover and let sit for 24 hours. (At room temperature is fine, but feel free to stick it in the fridge too.)

- After 24 hours, macerate the mixture again, trying to crush the fruit as much as possible. Let it sit for another 24 hours.
- Add the vinegars and stir well. Store at room temperature for 7-9 days. When finished, pour the mixture through a cheesecloth-lined sieve, then transfer to a clean jar or container. Store syrup in the fridge.
- To mix: Add 1 part syrup to 2.5-3 parts seltzer, or experiment with it in cocktails!



Berkshire Pork Chop ➔

Ingredients

4 - 1 inch thick pork rib chops, 1 tablespoon sugar - dark brown, (To taste) your favorite spice rub with Kosher Salt, 1 large clove garlic , 3 sprigs of favorite herbs (thyme, rosemary, sage), 1 tablespoon vegetable oil, 2 tablespoon of whole butter, 1 large onion sliced thinly, 2 cloves garlic minced.

Directions

*Pre-heat oven to 350

*On medium flame pre heat heavy-duty sauté pan or cast iron. Season all sides of the chops with brown sugar and spices.

*In pan add oil & butter then add the chops slowly to prevent splashing/flare up. Toss in whole cloves of garlic, herbs and onions, contently baste with spoon.

*Sear on each side till golden brown (approx 4 mins on each side)

*Move the chops to a roasting pan with a rack top with herbs and onions and place in oven until desired doneness is reached. Allow 10 minutes after removing from oven for the pork chops to rest.



➔ Peach Salsa

Ingredients

2 fresh peaches, peeled and diced (about 1 cup), 4 green onions, finely chopped, 1 jalapeño pepper, seeded and diced, 2 table-spoon of chopped cilantro, 1 tablespoon of fresh lime juice, ½ tsp. lime zest, ½ tsp. Peach Shrub.

Method

Simply combine all ingredients into mixing bowl, gently stir and adjust seasoning. Cover and allow to chill for 1 hour.

Drink Suggestion ➔

Tanqueray London Dry Gin

Based on a 180 year old recipe, Tanqueray London Dry is widely acknowledged as the benchmark gin.

A blend of the purest triple-distilled spirit and a hand-picked selection of four botanicals, London Dry Gin offers uniquely balanced gin experience. Said to have been Frank Sinatra's preferred gin, London Dry's edge and sophistication have long made it a favorite with the stars in fashion, film and music. Tanqueray's iconic bottle design is a contemporary update of the original 1948 design, which in turn, was inspired by the shape of a classic cocktail shaker. The famous Tanqueray family crest embossed on the glass of each bottle features a pineapple, a historic symbol of hospitality and warm welcome.

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