



# BEET THE SYSTEM COCKTAIL

## INGREDIENTS :

### For the cocktail

- 3 ounces gin
- 1 1/2 ounces tonic water
- 1 1/2 ounces beet shrub
- 1 tablespoon fresh lemon juice

### For the shrub

- 1 lb peeled, grated beets (about 3 medium)
- 1 cup sugar
- 1 tsp salt
- 1 tsp orange zest
- 1/4 cup chopped mint leaves
- 1 cup cider vinegar

## DIRECTIONS :

### For the cocktail

1. Combine ingredients in a cocktail shaker with ice,
2. Cover, and shake to chill for 20 seconds. strain and serve over ice in a rocks glass.

### For the shrub

1. Combine all ingredients except the vinegar in a large bowl and stir well.
2. Cover and keep at room temperature for 24 hours, stirring occasionally.
3. The next day, strain the juices that have collected in the bowl into a clean mixing bowl.
4. Place the grated beets in a mesh strainer over the new bowl and press them with a large spoon to extract as much of the juices as possible.
5. Stir in the cider vinegar.

The finished shrub will keep for several weeks in a mason jar in the fridge.