**Cinco de Mayo Pineapple Shrub**

**Cooking Time: 15 minutes of active time; 2 days of passive prep**

Yield: 6 cups

Looking for something new to try as an alternative to the typical margarita for Cinco de Mayo? A shrub might be your answer. If you’re not familiar with a shrub beverage (not the bush), it’s a fruit syrup, mixed with vinegar and water or alcohol. My bar team taught me this pineapple shrub recipe, which is also a great way to use the peel and core of a pineapple. There’s so much flavor left in those pieces that can be incorporated into your cocktail. For a refreshing non-alcoholic drink, try topping off the shrub with some soda water!

**Ingredients**

1 pineapple

2 cups sugar

¼ cup Morton Coarse Sea Salt

2 cups unseasoned rice wine vinegar

1. Rinse pineapple and pat dry
2. Cut off the rind (peel) and core of the pineapple and set aside. Compost pineapple leaves, if possible. Use the pineapple flesh for the Pineapple Salsa recipe (hyperlinked).
3. Combine sugar and Morton Coarse Sea Salt in a bowl
4. Rub pineapple rinds and core with the sugar salt mixture
5. Place in a container and cover tightly with plastic
6. Let sit on counter for 24 hours
7. Uncover container and add vinegar to pineapple and juices that were produced
8. Stir to combine
9. Cover again and let rest for another 12 hours on the counter
10. Remove rinds and core (compost them, if possible), and store liquids in refrigerator for up to 2 weeks

**For Rum Cocktail:**

**Ingredients:**

2 oz pineapple shrub

2 oz golden rum

2 oz club soda

Ice

1. Shake shrub, rum and ice until chilled.
2. Pour over fresh ice
3. Top with club soda

**Pineapple Mocktail:**

**Ingredients:**

2 oz pineapple shrub

2 oz club soda

Ice

1. Pour shrub over ice
2. Top with club soda
3. Gently stir