

# Strawberry, Ginger and Mint Sekanjabin

*The Magpie*

*All Recipes Magazine - April/May 2021*

## **Yield: 1 quart**

*4 cups sugar  
2 cups water  
12 ounces (2 cups) fresh or  
frozen strawberries,  
chopped  
1 cup chopped fresh mint  
1/2 cup sliced fresh ginger  
zest of two lemons  
(6 tablespoons) juice of two  
lemons  
1 cup white balsamic  
vinegar*

## **Preparation Time: 20 minutes**

In a four- to six-quart pot over high heat, bring the sugar and water to a boil. Boil until the sugar has dissolved.

Stir in the strawberries, mint, ginger, lemon zest and lemon juice. Return to a boil. Reduce the heat to medium. Simmer, uncovered, for 20 minutes. Stir in the vinegar.

Cover and let stand overnight at room temperature. Strain through a fine-mesh sieve.

Chill, covered, up to one month.

(To use, stir 1/4 cup of the syrup into one cup of cold water or seltzer. Serve over ice.)

Per Serving (excluding unknown items): 3136 Calories; 1g Fat (calories from fat); 3g Protein; Carbohydrate; 6g Dietary Fiber; 0mg Cholesterol; 49mg Sodium; Exchanges: 1 1/2 Vegetable; Other Carbohydrates.