

## Macerated Berries

Biscuit Love

**Macerating:** The process of soaking fruit in liquid and sugar to soften it and release its juices is called maceration. Macerating is similar to marinating—the fruits (in this case berries) absorb the flavors of the liquid as they soak and soften.

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### ingredients

1 Pound Mixed Berries (such as strawberries, blackberries, blueberries, and raspberries)

Gin — You decide!  
Sugar — Your taste!  
Squeeze of Fresh Lime or Lemon Juice

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### preparation

1. Hull and slice strawberries, if using; place in a medium bowl. Slicing bigger berries speeds up maceration—liquids will release faster.
2. Add remaining ingredients, stirring gently to combine. Let stand for 20 minutes or until mixture is syrupy, gently stirring occasionally. Sugar, lemon or lime juice, and gin soften and preserve the berries while extracting their natural juices to become a syrupy sauce.
3. While this recipe uses gin and lime juice, you can play around: acidity from balsamic vinegar, red or white wine, and lemon are a few ingredients that will lend flavor will softening. Liquors like bourbon, vodka, brandy, and rum will also act as a light preservative while imparting their essence.
4. Other useful flavorful ingredients include vanilla bean, jalapeño, basil, lemon thyme, fresh ginger, and whole cloves. Play around to find a combination and balance to your own taste.
5. If desired, refrigerate and continue to macerate for up to 4 hours.