

Strawberry, Ginger, and Mint Sekanjabin

Sekanjabin is a syrup made from vinegar and sugar or honey.

The syrup is combined with water for drinking.

Ingredients

Yield: ~6 cups (~1/3 Gallon)

4 cups **white sugar**
2 cups **water**
12 ounces (~1.5 cups) frozen or fresh
strawberries, chopped (see note below)
1 cup chopped fresh **mint** (see note below)
1/2 cup fresh **ginger**, sliced (see note below)
1/4 cup **lemon** juice, ~2 medium lemons
1 cup **white wine vinegar**

Yield: ~18 cups (~1 Gallon)

12 cups **white sugar**
6 cups **water**
36 ounces (~4.5 cups) frozen or fresh
strawberries, chopped (see note below)
3 cups chopped fresh **mint** (see note below)
1 1/2 cups fresh **ginger**, sliced (see note below)
3/4 cup **lemon** juice, ~6 medium lemons
3 cups **white wine vinegar**

Procedure

- Bring **sugar** and **water** to a boil over high heat; boil until sugar has dissolved.
- Stir in **strawberries**, **mint**, **ginger**, and **lemon juice**, and return to a boil.
- Reduce heat to medium, and simmer for 20 minutes.
- Remove from heat, and stir in **vinegar**.
- Cover the pot, and leave it to cool for several hours (overnight is fine).
- Strain through a fine-mesh sieve, and bottle. Recycled screw top or swing top (Grolsch) bottles work great.

Mix **1 part syrup with 4 to 6 parts water**. It tastes great cold!

Notes

- **Strawberries:** I chopped them into ~quarters for medium sized strawberries, ~eighths for large, and ~halves for small and packed them fairly tightly. I used frozen strawberries for convenience.
- **Mint:** I used a course chop, and packed it loosely in the measuring cup. A tighter pack will give you more mint flavor.
- **Ginger:** I peeled it and sliced it into pieces about 1/8' thick and 1/2' square. Then packed them loosely in the measuring cup. A tighter pack will give you more ginger flavor.

This is my version of Allrecipes website recipe:

<https://www.allrecipes.com/recipe/112336/strawberry-ginger-and-mint-sekanjabin/>