

Salt and Serenity

Sumac-Ade Cocktail

Sumac is a spice typically used in Middle East cooking. If you've ever had za'atar, then you know sumac. Mixing it into a cocktail is not a very common use of this spice but it makes sense, when you consider the flavour profile of this spice. It has a bright citrus flavour, and is used wherever you want a hit of fresh acidity.

Recipe is for one cocktail:

1 cup ice cubes

½ cup fresh lemonade (recipe below)

¾ cup soda water

1 Tablespoon sumac infused vodka (recipe below)

1½ ounces plain vodka

wedge of lemon

sprig of fresh mint

1. Fill a tall glass with 1-cup ice cubes. Add lemonade, soda water, sumac infused vodka and plain vodka. Stir.
2. Garnish with lemon wedge and mint sprig.

Sumac Infused Vodka

½ cup vodka

1 Tablespoon sumac

1. Mix together ½ cup vodka and 1 Tablespoon sumac in a small jar. Let sumac infuse in the vodka for 1-3 days. Strain through a cheesecloth lined sieve. Discard sumac and keep liquid. This makes more than you will need for a few cocktails, but it keeps for a long time in the fridge.

Fresh Lemonade

1 cup water

1 cup sugar

1 cup freshly squeezed lemon juice (about 5 lemons)

3 cups cold water

Make simple syrup: Mix 1 cup sugar and 1 cup water together in a small saucepan. Stir and bring to a boil. Once sugar is dissolved, remove from heat and let cool.

In a large pitcher, mix simple syrup, 1 cup of lemon juice and 3 cups of cold water.