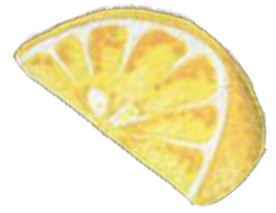


Purim Mocktail and Cocktail

Designed for your drinking pleasure
by Maggid Jhos Singer



Note: The citrus-infused green tea and honey syrup are used in both recipes and should be prepared in advance.

Citrus-infused green tea

Using a floral and vegetal tea would be ideal. Here are some possibilities:

- * An Indian green tea like a light Darjeeling (I'm using a Fatikcherra Estate organic green tea from Upton)
- * A light Chinese green tea such as Young Hyson
- * A floral Oolong Almost any Ti Quan Yin

1. Make a 16 oz pot of green tea - steep tea for 3 mins at 180-190 F
2. Strain the tea into a pint jar.
3. Express the oil of 2 each lemon, lime and orange-peel strips over the top of the tea and drop the peel in the tea. Let sit for 2-3 more minutes.
4. Remove and discard peels
5. Let tea cool to room temp

Honey Syrup

1. Put equal parts honey and water in a small pot (I usually use about 1/4 cup each)
2. Put over medium heat, stir occasionally, until bubbles start to form and the honey has totally dissolved into the water
3. Pour into a clean jar
4. Let cool
5. Will keep for a few weeks in the fridge



Making the Cocktail and Mocktail

The Queen's Last Kiss

A Purim Mocktail

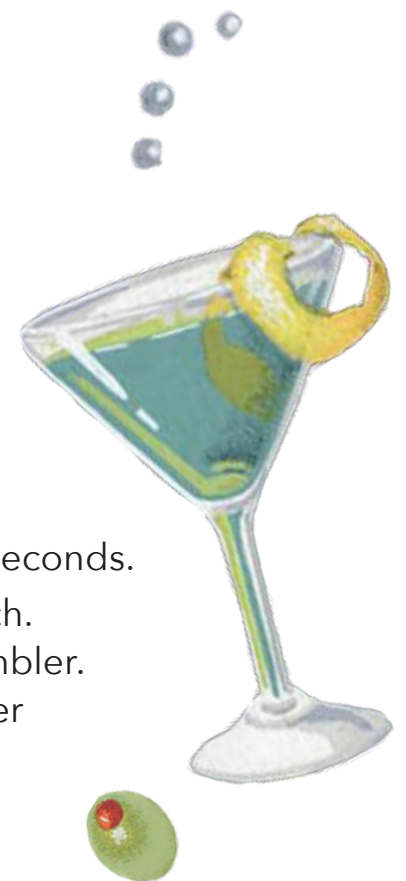
- 1-2 dashes Fee bros lemon Bitters
- 1/2 oz honey syrup
- 1/2 oz fresh lemon juice
- 1 oz fresh mandarin juice
- 3 oz citrus-infused green tea
- Citrus peel garnish
- Ice



The Queen Bee Sting

A Purim Cocktail

- 1 dash each Fee's Peach and Lemon bitters
- 3/4 oz. Honey Syrup
- 1/2 oz each fresh lemon and mandarin orange or tangerine juice (about 1/2 of a fruit)
- 1 oz citrus infused green tea
- 1.5 oz Japanese whisky (Suntory's "Toki" for example)
- Citrus peel garnish
- Ice



Directions

- Combine all the liquid ingredients in a cocktail shaker.
- Top with ice (the ice should come above the liquid line)
- Put the top on the shaker and shake vigorously for 10-15 seconds. The shaker should get frosty and feel very cold to the touch.
- Double strain cocktail into a small (6 oz) old fashioned tumbler. Or a coupe. Either would show this drink nicely. I just prefer drinking out of a tumbler these days!!
- Express the oil of the citrus peel over the surface of the drink and drop it in to add some additional color.



Enjoy - L'chaim!!