

RECIPES FROM beverages mirror food trends



Pink Siesta Thyme Refresco

Photo by Rhonda Bowles Kamar
Courtesy of Ramsi's Café on the World

Storefront Company Batch Recipes:

Storefront Company, Chicago, offers these easy batch drink recipes that serve as a base for more complex drinks.

Sassafras Syrup

Yield: Approximately 1 quart

200 g. tasmanian honey
200 g. water
20 g. sassafras leaves toasted at 350°F for 5 minutes

Combine all ingredients in pot; bring to a boil. Strain through chinois.

Lemon Berry Meritage

Yield: Approximately 1 quart

670 g. water
50 g. lemon berry tea
295 g. sugar

Boil water; add tea. Allow to steep for 5 minutes; strain. To 590 g. of tea, add sugar to dissolve.

Rooibos Tea

Yield: Approximately 1 quart

670 g. water
50 g. rooibos tea
280 g. sugar

Boil water; add tea. Allow to steep for 5 minutes; strain. To 560 g. of tea, add sugar to dissolve.

Vanilla Syrup:

Yield: Approximately 1 quart

300 g. water
300 g. sugar
2 vanilla beans, scraped and pods

Combine all ingredients; boil. Steep overnight; strain.

Sweet Deals

Rhonda Kamar, chef/co-owner of Ramsi's Café on the World, Louisville, Ky., developed these nonalcoholic cocktails for guests who want something refreshing and sweet with their meal.

Ruby's Jam

This smartini is named for Kamar's grandmother, a farmer's wife, who always wore rose perfume.

Yield: 1 serving

Ingredients:
5 oz. strawberry syrup
Ice as needed
1 lime
Rose hearts for garnish

Strawberry Syrup

Yield: 6 servings

1 qt. strawberries, hulled and roughly chopped
1½ cups granulated sugar

2 cups water
¼ cup raw honey
2 T. rosewater
1 lime, quartered

Method:

For syrup, in medium saucepan on low, combine strawberries, sugar and water. Bring to a simmer. Cook until strawberries are saturated and sugar is dissolved, about 20 minutes. Remove from heat. With hand blender, puree syrup until smooth. Stir in honey and rosewater. Chill.

Per drink, pour 5 ounces strawberry syrup into cocktail shaker with ice and a squeeze of lime; shake. Strain into martini glass. Garnish with rose hearts.

Pink Siesta Thyme Refresco

Refresco is Spanish for soda. This refresco is reminiscent of late afternoons eating watermelon under a big oak tree on Kamar's grandfather's farm.

Yield: 1 serving

Ingredients:
4 oz. watermelon juice
½ oz. thyme syrup
1 lemon
Ice as needed
7.5 oz. club soda
Fresh thyme for garnish

Thyme Syrup

Yield: 4 servings

1 cup water
1 cup sugar
3 sprigs thyme, plus extra for garnish
2 cups fresh watermelon, pureed
1 lemon, quartered
6 oz. club soda

Method:

For syrup, in medium saucepan on low, combine water, sugar and thyme. Bring to a simmer. Cook until syrup thickens, about 20 minutes. Chill.

Pour watermelon juice, ½ ounce of thyme syrup and a squeeze of lemon in cocktail shaker with ice. Shake. Pour into 12-ounce Collins glass. Top with club soda. Garnish with lemon wheel and sprig of fresh thyme.