Summer Soda Shrubs

#cooking/recipe #2019/July# #cooking/drinks

Ingredients

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CUCUMBER MELION REFRESHER

6 cups cubed honogridow

2 Persian accumbers or 1 english cucumber skin removed + chapped

13 cup feets mile removed + chapped

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14 cup feets mile removed + chapped

15 cup feets mile removed + chapped

16 cup feets mile removed +

MANGO LEMONADE

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2 cups very ripe mangos peeled + diced (about 3.4)
1/2 cup honey or agave nectar
1 cup fresh lemon juice
chilled original kombucha or sparkling water, for topping

HIBISCUS AGUA FRESCA

1 cup dried hibiscus flowers

1 inch picee fresh griger peeled + roughly chapped

3 caps water

3/4 cup honey

1/4 cup lime juice + lime wedges for serving

chilled original bombuch as expankling water, for topping
feeth basil or mint I used basil

Process

CUCUMBER MELON REFRESHER

in a blender, combine the melon, cucumbers, mint and salt. Blend until smooth. Strain the mixture through a fine mesh strainer, being careful to not push too much of the pulp through the strainer. Discard the pulp. Sir in the the line juice + honey. Chill the puree until ready to serve

To serve pour a little melon puree into a glass filled with ice. Top with chilled kombucha or sparkling water.

MANGO LEMONADE

In a blender, combine the mango, honey and lemon juice. Blend until completely smooth. Pour mixture into a jar and chill until ready to serve.

To serve, pour the mango mixture over a glass filled with ice and top with chilled kombucha or sparkling water.

In a medium saucepan, combine the dried hibbous, ginger, water and honey. Set the pan over medium heat and bring to a boil, reduce the heat to a simmer and simmer 5 minutes. Remove from the heat and let sit, covered, for another 10.15 minutes. Strain the mix through a fine mesh strainer, discard the hibiscus flowers and ginger. Stir in the lime juice and then chill the mixture until ready to serve.

To serve, pour the hibiscus mix over a glass filled with ice and top with chilled kombucha or sparkling water.

Servings: Calories: Fat: Carbs: Protein: