

Chai SunDowner

Runi Ratnam
(adapted from Nik Sharma's The Flavor Equation)

Ingredients (for 6 – 8 servings)

Juice of 3 red or pink grapefruits or 2 ½ cups of grapefruit juice *
!/2 cup sugar (or sugarfree equivalent like monkfruit)
2 in long piece of ginger, sliced into thin strips)
1 inch long stick of cinnamon
1 star anise
10 black peppercorns
2 green cardamom pods, smashed
1 liter (4 ½ cups) of club soda or your sparkling water of choice
Pinchof rock salt (optional)
Non-veg version: vodka or better still, tequila

Flavored Simple Syrup

Combine 1 ½ cups of water in a small pan and put in all the spices. Bring to a boil over medium heat. As soon as it boils, take off heat. Cover and let steep for about 10 mins then strain out into a small jar or jug. Put in the fridge to cool.

When ready to serve, combine cold grapefruit juice and simple syrup together. Fill whatever glass you are going to be using to drink with ice, then fill half the glass with the juice and and top with sparkling water or club soda.

If you are going with the non-veg version, put in a jigger (2 oz) of vodka or tequila into a shaker, add 4 ozs of the fruit juice, and ice. Shake your booties, and then pour into your waiting glass, top with a splash of sparkling water.

*If you don't like grapefruit juice, you could put in dried hibiscus buds(sorrel) available in Apna Bazaar or shop that sells Spanish ingredients. Bring 2 ½ cups of water to a boil with ½ cup of hibiscus or sorrel leaves. Take it off the heat. Let the liquid cool without straining. Strain rightjest before using. Use this liquid in place of the grapefruit jiuce