

SAFFRON AND CARDAMOM SPARKLING LEMONADE COCKTAIL

INGREDIENTS

for the spiced simple syrup

1 1/2 cup sugar

2 cups water

1 cup lemon juice

1 1/2 teaspoon green cardamom powder

7 to 8 strands, saffron

for the cocktail

3 tablespoons simple syrup

2 parts vodka

3 parts lemonade

top with sparkling water

garish with mint and lemon (optional)

DIRECTIONS

Make a simple syrup by dissolving the sugar and water over low heat. Stir occasionally to ensure that it does not burn. Simmer for a minute once the sugar is dissolved. Turn off the heat. Add the cardamom and saffron and cool completely. Pour in the lemon juice and stir to mix. Strain and store in a sterilized bottle in the refrigerator.

To make the cocktail, pour 3 tablespoons of the concentrate in a glass. Muddle some mint leaves and sprinkle some salt. Add ice cubes and vodka. Fill with lemonade and top with sparkling water. Garnish with lemon and additional mint.