

## SARMA-INSPIRED ELATTERIA (COCKTAIL)

### INGREDIENTS

for the ginger cardamom simple syrup

1 cup sugar

1 cup water

1 large piece (4 ounces or so) fresh ginger, peeled and cut into very thin rounds

6 green cardamom pods, smashed

for the saffron simple syrup

1/2 cup sugar

1/2 cup water

7 to 8 strands, saffron

for the cocktail

2 parts dark rum

2 parts ginger cardamom simple syrup

1 part saffron simple syrup

lots of crushed ice

orange peel to garnish (optional)

### DIRECTIONS

Make your simple syrups first and as they must be cooled before using. They can stay in the refrigerator for a month or so.

Bring the sugar and water to a boil in a medium saucepan over medium-high heat, stirring to dissolve sugar. Add ginger and cardamom pods; bring to a simmer and let simmer for 5 minutes. Remove from heat, and let steep 30 minutes. Pour syrup through a fine sieve into an airtight container; discard ginger and cardamom.

Repeat to create the saffron simple syrup. Bring the sugar and water to a boil in a medium saucepan over medium-high heat, stirring to dissolve sugar. Add saffron strands; bring to a simmer and let simmer for 5 minutes. Remove from heat, and let steep 30 minutes. Pour syrup through a fine sieve into an airtight container; discard the saffron strands.

Fill a highball style glass with ice. Fill a cocktail shaker with ice and add the rum and the ginger cardamom simple syrup and shake. Pour into the ice-filled glass and top with the saffron simple syrup. Garnish with orange peel and serve immediately.