

Christmas Tree Sours

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CORDIAL

4 cups water

1 1/2 cups superfine sugar

zest of two lemons

juice of 5 lemons

*7 ounces fir or spruce tree
needles*

DRINKS

1/3 cup sparkling water

1/3 cup bourbon

3 tablespoons cordial

juice of two limes

3 dashes bitters

*spruce or fir sprigs (for
garnish)*

Make the cordial: In a saucepan, bring the water, sugar, lemon zest, lemon juice and fir or spruce needles to a boil. Reduce the heat to low. Simmer for two hours. Strain through a fine-mesh sieve, repeating to remove all of the needles. Let cool.

Make the drinks: In a shaker with ice, combine the sparkling water, bourbon, three tablespoons of cordial, lime juice and bitters. Shake. Strain into two ice-filled glasses. Garnish with spruce or fir sprigs.

(Refrigerate the remaining cordial for up to two weeks.)

Per Serving (excluding unknown items): 184 Calories; 0g Fat (0.0% calories from fat); 0g Protein; trace Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 29mg Sodium. Exchanges: .