

The Sourdough Mocktail

A Recipe by Thomas Koepke

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(This is a three part process, so bear with me...)

PART ONE - Spruce tip simple syrup

1 cup sugar
¾ cup water
Lemon zest and juice from 1 lemon
Lime zest and juice from one lime
¼ cup spruce tips (Glauca, fresh or dried)
2 Star anise pods
5 cardamom seeds or ½ tsp ground

1. Place all ingredients **except** half of your lemon and half of your lime into a small pot on medium/high heat until it reaches a vigorous boil. Let it simmer for 10 minutes. Don't cover. (If you do, I'll know.)
2. Strain using a metal strainer or a cheesecloth, depending on how much of a wuss you are in terms of particles in your drink. Strain into a rectangular glass vessel. **NOT SQUARE**, this will ruin the entire recipe and you'll have to start again from scratch
3. Squeeze in the rest of your fresh lemon and lime juice. If you put the entirety of your lemon and lime into the mixture already, go give yourself a time out and contemplate your life choices.
4. Once you're done contemplating, seal tightly and let it cool in your refrigerator.

PART TWO - Yukon berry experiment syrup

(for The Sourdough Merry Mocktail only)

1 cup sugar
¾ cup water
½ cups of yukon-grown saskatoons
½ cups of yukon highbush cranberries
Juice from one grapefruit
½ cup of raspberries (not necessary but it adds a touch of something. I don't know what, but something.)
1 cinnamon stick
1 star anise pod

1. Same as PART ONE, boil all ingredients except for half the grapefruit juice and let simmer for 10 minutes. This time, using a utensil of your choice (I recommend the kitchen aid cheese grater) crush the berries on the side of your pot to release all those yummy juices on the inside. Be careful, as the cranberries tend to burst and spray boiling cranberry juice at seemingly impossible speeds right into your eyeballs.
2. After ten minutes, strain into your glass vessel and add the rest of your grapefruit juice into the syrup. (I find that it's better to use a cheesecloth here, as the berries and grapefruit tend to pulpify your syrup in such a way that makes the metal strainer seem useless.)
3. Cover and store in a cool dark place. (it doesn't have to be dark, I don't know why I wrote that)

PART THREE - ASSEMBLY

Ingredients:

Spruce tip syrup
Berry experiment syrup
Yukon birch syrup (Uncle Berwyn's Yukon birch syrup. Middle season)
Red bull (Normal)
Sparkling water
Ice cube(s)
Toe-shaped sourdough baked-goods of your choice.

Quantities are recommendations only. You reserve the right to free pour and eyeball it.

The Sourdough Mocktail - Original

Pour 1 part birch syrup over ice
Add 4 parts spruce tip syrup
Add Red Bull until glass is half full
Stir to combine
Add Club soda or sparkling water to fill glass (slowly, because the drink will fizz)
Stir again

The Virgin Sourdough Mocktail

Same as above, but leave out the Red Bull.

The Sourdough Merry Mocktail

Pour 1 part birch syrup over ice
Add 3 parts spruce tip syrup
Add 1 part berry syrup
Add Red Bull until glass is half full
Stir to combine
Add Club soda or sparkling water to fill glass (slowly, because the drink will fizz)
Stir again

Drop one toe-shaped sourdough baked good into your chosen beverage. Savour the splash.

Bottoms up... and swallow the dough-toe!

Chewing is optional.