

BLACK GRAPE, TAMARIND AND MINT LEMONADE WITH TRIO OF GRAPE SKEWER

Yield: 8 8 oz. drinks

Ingredients	Amounts
Black grapes	6 cups
Tamarind paste	½ cup
Filtered water	900 ml.
Palm sugar	¼ cup
Mint, stemmed	½ cup
Lemons, juiced	3 ½ TBS.
Red, black and green grapes for skewer	2 cups
Mint, for garnish	as needed

Method

1. Add 300 ml. of the water to a sauce pan and bring to a simmer. Add the tamarind paste and palm sugar, and stir to break apart any chunks as they melt. Bring the mixture to a boil, and add the mint. Turn off the heat and allow the mint to steep for about 5 minutes. Pour the mixture through a sieve and press the pulp to extract all the juice; discard remaining pulp. Pour the strained liquid into a pitcher.
2. Put 6 cups of black grapes into a blender, and blend until smooth. Pour the grape juice through a sieve and press the skins to extract the grape juices and some of the pulp into a container. Discard the leftover skins and pulp, and pour the strained juice into the pitcher with the tamarind base.
3. Add the remainder of the water and the lemon juice into the pitcher and stir well. Taste and adjust acid or sugar if needed.
4. Put ice in a glass and pour in the black grape lemonade. Garnish with a grape skewer and spring of mint. Serve.

Note: You can also serve the drink with a skewer of frozen grapes. For an alcoholic version of this drink, you can add 200 ml. of vodka to the grape lemonade.