



Eternal Sunshine

by Chandra Lucariello

Ingredients

- 1/4 cup fresh lilikoi juice
- 1 cup apple cider vinegar
- 1 cup sugar
- 2 lemongrass spears
- 1 Meyer lemon
- ½ ounce Liquid Alchemist Orgeat Syrup
- 3 ounces Fever-Tree Club Soda
- 1 cup ice cubes
- Sprig of mint leaves

Equipment

- Cutting board
- Sharp knife
- Citrus juicer
- Cocktail jigger or cocktail measuring shot glass with 0.5-2.5-ounce measurement lines
- 12-ounce jar with lid
- Wire mesh strainer
- Measuring cups
- Highball glass
- Muddle
- Spoon

Make Ahead: Lilikoi Lemongrass Shrub

(yields 8 oz)

- 1/4 cup fresh lilikoi juice
- 1 cup apple cider vinegar
- 1 cup sugar
- 2 lemongrass spears, cleaned, chopped and smashed
- 1 whole lemon peel of Meyer lemon (save flesh to use for mocktail)

Mash lemongrass and lemon peels with sugar. Let sit for 4-6 hours until the oils from the citrus are extracted. Add the lilikoi juice and vinegar and let infuse for 48 hours. Strain and keep refrigerated.

Method

- 2 ounces lilikoi lemongrass shrub
- 1/2 ounce fresh squeezed Meyer lemon juice
- 1/2 ounce Liquid Alchemist Orgeat Syrup
- 3 ounces Fever-Tree Club Soda

Add lilikoi lemongrass shrub, lemon juice and orgeat syrup to highball glass and stir. Add club soda and fill cup with ice. Top beverage with a dehydrated Meyer lemon and mint sprig in the middle.

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