



## *Sunrise Sour*

by Gwen Whiting

### **Ingredients**

- 2 ounces Pineapple Tepache
- $\frac{3}{4}$  ounce Clove Simple Syrup
- $\frac{3}{4}$  ounce lime juice
- $\frac{1}{2}$  ounce egg white (optional)
- 1 Dole Pineapple
- 1 stick of cinnamon
- 3 to 5 cloves
- $\frac{1}{2}$  cup brown sugar
- $\frac{1}{3}$  cup grated ginger
- 1 liter +  $\frac{1}{2}$  cup water
- $\frac{1}{2}$  cup Demerara sugar
- 3 tablespoons whole cloves
- 1 cup ice cubes

### **Equipment**

- |                                    |                    |
|------------------------------------|--------------------|
| • 10 oz old fashioned glass        | • Measuring spoons |
| • Large container to steep tepache | • Cutting board    |
| • Tea towel                        | • Stirring spoon   |
| • Large rubber band                | • Bottle with lid  |
| • Small saucepan                   | • Knife            |
| • Measuring cups                   | • Shaker           |

### **Make Ahead: Pineapple Tepache**

- The core and skin peels of 1 Dole Pineapple
- 1 stick of cinnamon
- 3 to 5 cloves
- ½ cup brown sugar
- 1/3 cup grated ginger
- 1 liter of water

Combine all ingredients in a large container and cover with a tea towel. Rubber band the tea towel to the container and let sit for at least 24 hours.

### **Make Ahead: Clove Simple Syrup**

- ½ cup Demerara sugar
- ½ cup water
- 3 tablespoons of whole cloves

In a small saucepan combine sugar and water over medium heat and stir until sugar has fully dissolved. Add cloves and

simmer for 10 minutes. Remove saucepan from heat and let stand until cooled (10-15 minutes). Strain into a clean bottle and refrigerate for up to two weeks.

### **Method**

Combine Pineapple Tepache, Clove Simple Syrup, and Lime Juice into a shaker tin. Fill with ice and shake. If using egg white, reverse dry shake. Pour into a 10-ounce old fashioned glass with large cube of ice. Garnish with a pineapple leaf or any fresh herb available and enjoy!

Visit [dtrc.com/mocktails](http://dtrc.com/mocktails) to view our collection of Hawaii's Best Mocktails.

