

BLACK ARTISTS+ DESIGNERS GUILD

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P O T T E R Y B A R N

GRAPE-TARRAGON SPRITZER

YIELD

Makes 4 to 6 mocktails

INGREDIENTS

Tarragon Syrup

(makes 1 cup)

1 cup raw cane sugar

¼ cup packed minced tarragon

½ cup water

Spritzer

1½ lbs. red seedless grapes
(preferably organic)

3 tbs. freshly squeezed
lemon juice

¼ cup tarragon syrup

4 cups sparkling water,
chill until almost frozen
Sprigs of tarragon for garnish

“The anise-like flavor of tarragon syrup and sweet grape juice go well together in this refreshing, modern drink. Topping off the concentrate with sparkling water and adding frozen grapes will make it a standout at parties.”

BRYANT TERRY, James Beard & NAACP Image Award-winning chef, educator and author

Make the tarragon syrup: Combine the sugar, tarragon, and water in a small saucepan over low heat. Stir well until hot to the touch and the sugar is completely dissolved, about 3 minutes. Let cool and refrigerate until ready to use.

Make the spritzer: Put 8 oz. of the grapes on a large plate and freeze for at least 3 hours, until completely frozen.

Remove the remaining grapes from their stems. Put them in a blender and process until completely broken down. Strain through a fine-mesh sieve into a serving pitcher, pressing the solids to extract as much liquid as possible (compost the solids). This should yield about 1¼ cups of juice.

Add the lemon juice and the tarragon syrup and mix well. Add the sparkling water and stir gently to combine.

To serve: Put a handful of frozen grapes in each glass, pour in the blended liquid, and garnish with a sprig of tarragon.

Find the joy. Spread the love.