

## Kombucha Cocktail or Mocktail

PREP TIME: 5 minutes (+ 48 hours to ferment kombucha with juice)

TOTAL TIME: 5 minutes (+ 48 hours to ferment kombucha with juice)

Servings: 2



### Ingredients

4 oz cherry kombucha (homemade - instructions below or store bought)  
2 oz vodka (for mocktail omit and add additional 2 oz cherry kombucha)  
2 oz cherry juice  
2 Tbsp simple syrup  
2 Tbsp fresh lime juice  
2 thin lime slices for garnish  
Ice

### *Flavored Kombucha*

Start by making a batch of basic kombucha. Once basic kombucha is prepared, strain the kombucha from the SCOBY making sure to reserve at least 1/2 cup of basic kombucha liquid for your next batch. Fill a glass bottle/bottles 2/3 of the way full with basic kombucha and fill remaining 1/3 of the bottle/bottles with fruit juice of choice (we used tart cherry juice from Door County for this recipe) leaving 1-2 inches of space at the top of the jar. Place a tight fitting lid on each bottle and allow to sit out at room temperature to ferment for 48 hours. Keep in mind it is important to use a juice that contains sugar. Yeast in the kombucha will feed off of the sugar in the juice and continue to ferment the kombucha. The longer you let the kombucha ferment with the juice, the less sweet and the more acidic the final product will taste. This fermentation time may also create more carbonation in your final kombucha. A good rule of thumb is to taste the kombucha each day until it's to your liking then store in the fridge until ready to drink. If you do not have the time to make homemade kombucha but you would like to try out this recipe, store bought cherry, berry, or cranberry kombucha would also work well.

### *Simple Syrup*

To make simple syrup combine equal parts sugar and water in a small sauce pan. Simmer mixture on low, stirring often until the sugar has dissolved and the mixture has thickened up into a syrup like texture, ~3-5 minutes. Allow to cool then store in a glass jar with a tight fitting lid. Simple syrup can be stored in the fridge for up to 1 month.

### *Cocktail/Mocktail*

Add kombucha, vodka (if using), cherry juice, simple syrup, lime juice, and ice to a cocktail shaker and shake mixture well. Strain cocktail into 2 martini glasses, add a lime slice to each glass for garnish and serve cold.