



Indian Lemonade

makes 1/2 gallon

- Fresh mint or lemon verbena
- Honey or maple syrup, optional
- 6-8 ripe staghorn sumac cones

Stuff sumac cones into a large pitcher or glass jar and pour in 1/2 gallon of room temperature spring water. Crush the sumac a bit with your hands. Leave to infuse for several hours, up to overnight, tasting occasionally until you get the level of sourness you like. Chill and enjoy cold. You can add honey or maple syrup if you like. Garnish with mint or lemon verbena.