



Tonic Syrup

lightly adapted from Toby Cecchini in T magazine; makes about 6 cups

- 4 cups water
- 1/4 cup powdered cinchona bark
- 1/4 cup citric acid
- 3 limes, strips of zest only
- 3 lemons, strips of zest only
- 1 grapefruit, strips of zest only
- 1 cup chopped lemongrass from about 3-4 trimmed stalks
- 9 whole allspice berries
- 6 whole cardamom pods
- 2 teaspoons whole coriander
- 1 tablespoon dried lavender
- 4 wild lime leaves (aka kaffir lime)
- 1/4 teaspoon coarse sea salt
- 3-4 cups rich simple syrup (by volume, two parts sugar to one of boiling water, stirred to dissolve)

In a covered saucepan, bring all ingredients except the simple syrup to a boil and reduce heat immediately; simmer on low for a half hour, then remove from heat and allow to cool fully.

Transfer to a carafe or jar and chill for two days.

Strain through a superfine chinois or cheesecloth, or by using a plunger press coffee maker. Return to the carafe and refrigerate for a day or two, allowing sediment to accumulate on bottom. When the layer of sediment seems stable, gently decant the clearer liquid on top without disturbing the sediment “mud.” You

should have about 3 cups at this point; add to this liquid an equal measure of simple syrup, mixing well. Funnel into a clean bottle and refrigerate.