

Alaska Cool-Aid

This is not Kool-Aid. It is our refreshing, ever-changing house drink, made with whatever herbs, berries, flowers, or fruit are available. No two batches are exactly alike.

Ingredients

- 4 cups boiling water
- Herbal tea, blended berries, freshly squeezed orange, rose hips, food-safe rose petals, or other seasonal fruit and herbs
- 2 tablespoons raw honey to start, adding more to taste, or stevia to taste
- 1 teaspoon apple cider vinegar, adding more if desired
- 1–2 liters chilled sparkling or still water
- Plenty of ice
- A sprig of pineapple mint for serving, if available

Instructions

1. Make the concentrate. Steep the herbal tea, rose hips, or rose petals in the boiling water for 15–20 minutes. If using berries or other fruit, blend, crush, or squeeze them and add them to the mixture.
2. Sweeten it. While the concentrate is still warm, stir in 2 tablespoons of honey. Taste and add more honey or stevia if needed.
3. Add the tang. Stir in the apple cider vinegar. Adjust it to taste—the finished drink should be bright and refreshing without tasting strongly of vinegar.
4. Strain and chill. Strain out tea leaves, seeds, pulp, petals, or fruit solids if desired, then refrigerate the concentrate.
5. Choose how to serve it. For a full pitcher, begin by adding 1 liter of sparkling or still water. Taste, then add up to another liter until it reaches the strength you like. For individual servings, pour some concentrate into a glass and top it with sparkling or still water.

Best served well chilled over plenty of ice. A fresh sprig of pineapple mint makes a beautiful and fragrant finishing touch.

Because the tea, herbs, flowers, and fruit change with the season, every batch of Alaska Cool-Aid is a little different.