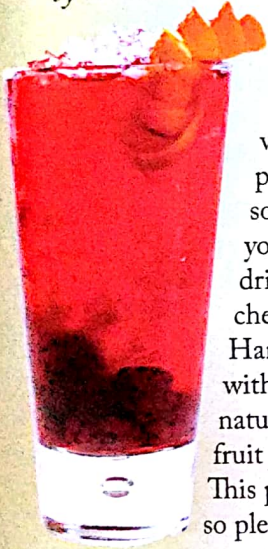


Homemade Soda for the Kiddos

by SARAH SANTIAGO



Handcrafted sodas are all the rage in up and coming trendy restaurants that want to offer something unique to their patrons apart from the typical big-name soda products. An added benefit is that you know what exactly is going into your drink, unlike what we guess are those chemicals listed on the side of the Coke can. Handcrafted sodas are made from scratch with special attention to detail using more natural ingredients like pressed or squeezed fruit juices, herbs, spices, and pure cane sugar. This particular drink I tasted myself and was so pleasantly surprised that I just had to ask permission to spread the recipe around the High Country! Get your kids (and yourself) hooked on this naturally delicious drink called The Wayfarer.

Recipe by Johnny Schaefer, courtesy of Moxie Kitchen + Cocktails in Jacksonville, Florida.

THE WAYFARER

*12 oz fresh cranberries
3 oz red wine vinegar
1 cup granulated sugar
1 teaspoon lemon zest
2 tablespoons lemon juice
1 tablespoon peeled and finely-chopped ginger
2 cups water
sliced fresh orange for garnish*

Place all ingredients in a medium saucepan and bring to a quick boil. Stir often. Reduce heat and simmer for ten minutes (all cranberries have popped at this time). After all cranberries are popped, take pan off of heat and allow to completely cool, then strain the mixture.

To serve: Add 1.5oz of cranberry shrub to 6 oz of club soda, garnish with an orange twist. **Enjoy!**