

Strange and Wonderful Recipes

NEW ENGLAND
WILD
FLOWER
SOCIETY



Monarda Mojito

Ingredients

- 12 fresh young Oswego tea leaves
- 1/2 lime, cut into 4 wedges
- 2 tablespoons simple syrup, or more to taste (equal parts raw sugar and boiling water, cooled)
- 1 cup ice cubes
- 1 1/2 fluid ounces white rum
- Club soda to top, up to 1/2 cup

Directions

1. Place leaves and 3 lime wedges into a sturdy glass. Use a muddler to crush the mint and lime to release the mint oils and lime juice.
2. Add simple syrup, and stir. Do not strain the mixture.
3. Fill the glass almost to the top with ice. Pour the rum over the ice, and fill the glass with carbonated water. Stir, taste, and add more sugar if desired.
4. Garnish with the remaining lime wedge.

Rhus Juice

Directions

1. Collect young fruits of *Rhus typhina*. The older ones often become home to a number of insects.
2. Place the fruits in a large jar and fill with warm water.
3. Cover the jar with a paper towel or cheesecloth and allow to sit in the sunlight.
4. It is best to begin tasting the juice after 10 minutes or so to find the desired strength. After an hour or so the brew begins getting bitter
5. Do not use boiling water as it will extract a number of very bitter tannins into your brew.
6. The final brew can be diluted with water, mixed with honey, or drunk as is.

Pink Monkey



Ingredients

- 3 ounces vodka or silver rum
- 4 ounces (1/2 cup) *Rhus* juice (or more to taste)
- 4 ounces (1/2 cup) ginger beer (or more to taste)
- Ice
- 4 lime wedges

Directions

1. Fill a strong-bottomed glass with 3 lime wedges and muddle lightly.
2. Add vodka or rum and stir to combine.
3. Add ice juice and ginger beer
4. Garnish with additional lime wedge

Back Woods Hot Toddy

Ingredients

- 10-15 small twigs of spicebush, **sweet birch**, or sassafras
- Spiced rum
- Water
- Optional honey and lemon juice

Directions

1. Bring a small pot of water to a boil over medium heat
2. Cut birch stems into 1" sections and add to pot. Cook until fragrant (~5 minutes)
3. Pour 1-3 ounces of spiced rum into warmed mug and add birch tea
4. Add honey and lemon to taste