



Greenmarket Recipe Series

Elephant Heart Mocktail

Recipe created by Forager Meghan Boledovich of PRINT Restaurant
www.printrestaurant.com

Plum Shrub:

*1 lb plums pitted and sliced in half
1 cup sugar
4 cups rice wine or cider vinegar

**Ingredients available seasonally at your neighborhood Greenmarket*

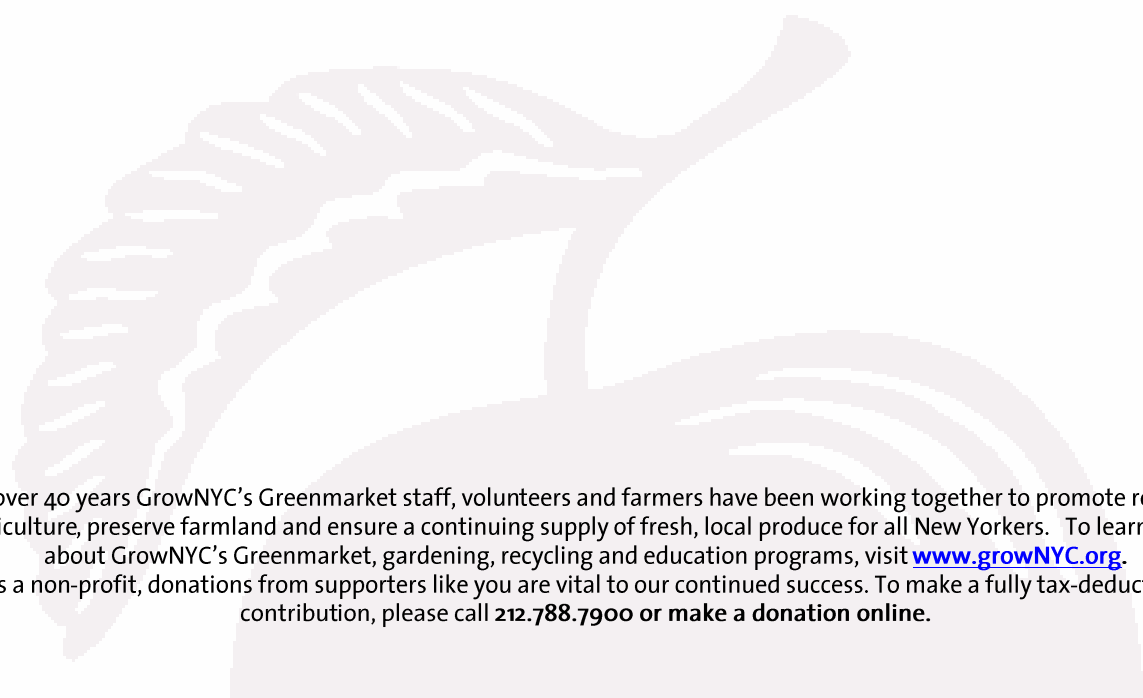
Stir all ingredients in a pitcher until sugar is somewhat dissolved. Pour into a glass jar and allow to macerate at room temperature 1-2 days. Strain into clean jar.

Mocktail:

1 oz plum shrub
3 oz Sumac Tea or Lemonade
*10 drops Furnace Creek Farm Shiso Tincture (or 10 fresh shiso leaves)
Seltzer for topping off

**Ingredients available seasonally at your neighborhood Greenmarket*

Shake first three ingredients on ice. Strain into tall glass. Top with seltzer. Garnish with shiso leaf.



For over 40 years GrowNYC's Greenmarket staff, volunteers and farmers have been working together to promote regional agriculture, preserve farmland and ensure a continuing supply of fresh, local produce for all New Yorkers. To learn more about GrowNYC's Greenmarket, gardening, recycling and education programs, visit www.growNYC.org.

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