

Ginger Fruit Punch

From: Jesse, served up by Jennie @ On the table tonight

1-1/2 oz fresh peeled and chopped ginger (Adrak)
1/2 c. lemon juice (Nimbu Ka Raas)
1/2 c. sugar (Cheeni)
3/4 c. fresh orange juice (Santra Ka Raas)
1-1/2 c. club soda (Club Soda)

method:

Combine ginger and lemon juice in blender and blend on high until finely pureed. Strain mixture into a pitcher through a fine sieve or several layers of cheese cloth to remove ginger bits. Add sugar, orange juice, and club soda; whisk until sugar is dissolved. Taste. Adjust to your liking, if necessary.

Garnish with all of the following: lime wedge, maraschino cherry, swirly straw, mini umbrella, a sprig of mint and one unopened can of coconut milk. This last step is essential. You will need a very large glass.

Makes about 3 cups.