



Plum Divine

By H. Joseph Ehrmann, SQ1 Brand Ambassador and Mixologist

Recipe per drink

- 1.5oz Square One Organic Vodka
- 2 barspoons Santa Rosa Plum Jam*
- 1 barspoon chopped fresh ginger
- 1 oz lime juice
- .5oz agave nectar
- lime twist for garnish

Place the ginger at the bottom of a mixing glass and muddle well with the broad end of your muddler. Add the jam, juice, nectar and vodka and fill the glass with ice. Cover and shake well for 10 seconds and strain over fresh ice in a tall glass. Serve with a straw and garnish with a lime twist.

Mixologists Notes:

As necessity brings invention, I developed this cocktail while at the Slow Food Nation event in San Francisco after I ran out of the ingredients for the cocktails I had been making.

Although it was the last session for the weekend, there were still a couple of hours left for the event so I went into the prep area and grabbed some available produce and Square One Organic Vodka and started experimenting. One of the owners of Stein Family Farms in Irvine came up to me with a bottle of her Santa Rosa Plum Jam and said "What can you do with this?" The Plum Divine is the result and when I gave a sample to Square One Founder Allison Evanow to taste, she said "Write that one down!"

I like to use jams and jellies in the winter months when the fresh fruits we love in the summer are no longer available, which is why jams and jellies ("preserves") were made in the first place, right? What is more "Slow Food" than that? My grandmother taught me how to make preserves when I was a kid and I've been a fan ever since.

*You can try this recipe with a variety of jams, as long as the jam will work well with ginger. You may also want to try changing the citrus.