

# THE COZY QUEER: COCKTAIL & MOCKTAIL

by Liz Alpern of The Gefilteria

## Ingredients:

- 2 springs fresh thyme, rosemary, dill (or a combination)
- 2 Tbsp honey
- 2 Tbsp hot water
- 1 ounce freshly squeezed lemon juice
- 1 to 2 ounces vodka, gin, whiskey (optional!)
- Ice cubes
- Bubbly water, to taste

**Make Honey Simple Syrup:** In a small glass or jar, combine 2 Tbsp honey with 2 Tbsp hot water. Stir until honey is dissolved. Place in freezer for a few moments to cool off while you prep the rest of the ingredients.

**Muddle & Mix:** In a cocktail shaker, place fresh herbs and pour in 1 ounce of the honey simple syrup. Muddle until the herbs are broken down. Add lemon juice and liquor (optional) to the shaker, and top with ice cubes. Place the top on cocktail shaker and shake for about 30 seconds or until drink is chilled.

**Strain and Pour:** Strain contents into a cocktail glass over ice, take a sip and top with a few splashes of bubbly water, to taste. Garnish with a spring of herbs. *L'chaim!*

# WHIPPED TAHINI DATE DIP

recipe developed by The Gefilteria

## Ingredients:

- 3/4 cup tahini
- 1/4 cup date syrup (also called *silan*)
- 1/2 cup ice cold water, plus more as needed
- 1/8 tsp ground cinnamon
- 1/8 tsp ground cardamom
- Sea salt

**Blend & Bloom:** In a food processor or blender, combine all of the ingredients. Run the blender or processor at high speed, scraping down the sides with a rubber spatula after 30 seconds or so to ensure an even distribution of tahini. Add more ice water *as needed*, just a teaspoon at a time, until the spread is fluffy and dripping. Let sit for a few moments, allowing the spices to bloom.

**Plate & Serve:** Transfer to a small bowl and serve as a dip accompanied by a wide array of indulgent snacks like seasonal slices of apple and pear, a wedge of hard cheese (like aged cheddar), crunchy, salty pretzels, wafer cookies, and more.