



Sumac Lemonade (2 minute stir method)

1. Put 4 cups of sumac drupes into a gallon pitcher. Break apart with hands if the vacuum sealing has caused them to stick together in clumps.
2. Add 3 quarts of cold water. Stir thoroughly with a wooden spoon for 2 minutes.
3. Pour through a flour sack dish towel into a second gallon pitcher, straining out the drupes and sediment. Discard the dishtowel, with its drupes and sediment, into a lined garbage container.
4. Sip a small amount of the strained liquid. If it tastes weak, add 2 cups of new sumac drupes to it, and repeat the process.
5. Taste, and then sweeten to taste. (I recommend less than 3/4 cup sugar per 3 quarts sumac lemonade.) Refrigerate before serving, as adding ice dilutes the sourness.

Recipe modified by Mike Krebill, April 15, 2017

Served at: North Carolina Wild Food Weekend as a Punch

What are sumac drupes? This recipe uses sumac drupes, which are fleshy fruits with thin skins and central stones containing the seed, e.g., a plum, cherry, almond, or olive.