



**Two Jews Making Food
Episode 9
Mordechai-Ball**

Mordechai-Ball Cocktail (aka Ray of Sunshine)

Ingredients:

1 oz. Aged Rum
1 oz. whiskey (Bourbon or Scotch)
½ oz. fresh lemon juice
½ oz. ginger syrup (recipe follows)
Soda water

Instructions:

Combine all ingredients (except soda water) in a cocktail shaker, add ice, and shake until chilled. Strain over ice into a Highball or Collins glass. Top with soda water, and garnish with an expressed lemon peel. L'Chaim!

Ginger Syrup

2 cups unpeeled, washed, fresh ginger, roughly chopped
2 cups sugar
6 cups water

Blend the ginger chunks in a food processor or blender until finely chopped. Place in a large pot on medium heat with the sugar and water and stir. Bring to a boil, then reduce to a simmer over medium-low heat and cook for 1 hour until a rich syrup is created. Strain the syrup twice through cheesecloth or a sieve into a large bottle and refrigerate.