



## EPISODE 7

### RAINBOW VODKA SNOWBALL (CABBAGE COCKTAIL)

#### INGREDIENTS:

- 1 1/2 C Red Cabbage
- 1/2 C sugar
- 1 Twig Rosemary
- 4 C Water
- 2 Lemons
- Chilled Vanilla Vodka (2 oz. per serving)

#### INSTRUCTIONS:

- Fill pan with Red Cabbage, sugar, rosemary and water. Bring to a boil and cook for 1 minute
- Drain and save the purple-colored water
- Pour water into a metal pan or bowl. Place in freezer. Stir every 30 minutes. Should be ready in 3-5 hours. You can also use an ice cream maker.
- Pour chilled vodka into cocktail glass. Top with the purple slushy. Squeeze lemon over frozen cocktail.
- The red pigment in the cabbage (flavin) changes color depending on the acidity. Acid solutions will change this into a red color. Neutral solutions turn into purple. Basic turn it into greenish yellow. Add some lemon and the cabbage changes from blue to pink!

MAGIC!