



# Smithsonian Associates

Prepare one or both recipes below, recommended by our speaker, to immerse yourself in the time and place of Cairo and its divas in the mid-20<sup>th</sup> century!

## Suffering Bar Steward

Recipe from Liquor.com

### Ingredients

- 1 ounce bourbon
- 1 ounce London dry gin
- ½ ounce lime juice, freshly squeezed
- 2 dashes Angostura bitters
- Ginger beer, to top
- Garnish: mint sprig

### Steps

1. Add the bourbon, gin, lime juice and bitters into a shaker with ice and shake until well-chilled (about 30 seconds).
2. Strain into a Collins glass over fresh ice.
3. Top with the ginger beer.
4. Garnish with a mint sprig.

## Egyptian Karkade (*Kehr-kih-deh*)

### a.k.a. Hibiscus Iced Tea

Recipe from HomeIsAKitchen.com

### Ingredients

- 10 cups of water
- 1 cup (or roughly 2 oz by weight) of karkade (dried hibiscus flowers)
- 1/2 cup of sugar *Note: If you prefer it sweeter, try 3/4 cup of sugar*

### Steps (*next page*)

## Steps

1. Bring 10 cups of water to a boil.
2. Pour 1 cup of dried hibiscus into the water.
3. Boil for 2 to 3 minutes and then turn off the heat and move the pot off the burner.
4. Let the hibiscus steep in the water for 15 minutes.
5. Carefully pour the tea through a fine mesh strainer into your pitcher. If your dried hibiscus is very fine, you may also want to line the mesh strainer with cheesecloth to keep out any sediment. If you can't easily manage to pour the tea through a strainer into your pitcher, then just pour it into another container until you can transfer it to your pitcher. *Be careful when transferring the hibiscus because it stains almost anything it touches very easily. Try and make sure to use glass and metal for anything that touches the hibiscus. Plastic, wood, or anything porous is not a very good choice. Wipe up any drops on the counter or in the sink quickly too!* Discard the used hibiscus flowers.
6. Pour in the 1/2 cup of sugar and mix the tea using a long spoon or ladle. Rinse the spoon off immediately after use to avoid potential staining.
7. Let the tea cool in the pitcher until you can place your hand against the side without burning yourself. Then place the pitcher, covered, in the refrigerator for a few hours until cool.
8. Once cool, taste the tea. If it's too concentrated for you, then feel free to dilute it a bit with an extra cup of water or to your own taste. Then just mix well and taste again. Remember, that you can always add water, but you can't really take it away, so start slowly if you choose to dilute the tea a little. Also, keep in mind that if you serve the tea over ice and the ice melts, that will also dilute the tea even more.
9. Serve plain in a glass or over ice and garnish with fresh mint leaves for a mild, refreshing, accentuating flavor.