

SUMAC LEMONADE

INGREDIENTS

- 2 qts Water
- $\frac{2}{3}$ c Maple Syrup
- 2 T Sumac Powder
(without salt)

COOKING INSTRUCTIONS

1. Bring water to a boil in a saucepan over high heat.
2. Stir in maple syrup and sumac, reduce heat to low and simmer for 2-4 minutes.
3. Allow mixture to cool slightly if serving hot, or cool and serve over ice and/or after chilling in the refrigerator.