



### **Kittens Whiskers**

From *Mindful Mixology* by Derek Brown

3 oz fresh orange juice  
1 oz fresh lemon juice  
1 teaspoon grenadine  
½ oz aquafaba

In a cocktail shaker, combine all liquids with ice and shake vigorously. Remove ice and shake again. Strain into a cocktail glass and garnish with orange peel.

### **Garden Sour**

From the book *Zero Proof* by Elva Ramirev  
Recipe from Victoria Canty, The Fat Radish, New York

1 ½ oz Seedlip Garden  
½ oz aquafaba  
½ oz simple syrup  
1 ½ oz Green Juice

In a cocktail shaker combine all ingredients and shake. Will with ice and shake again until frothy. Strain into a glass and garnish with celery leaves and black sesame seeds or nigella seeds.

### **Products and recommendations**

Watkins Food Coloring

Visit our website after October 24<sup>th</sup> for a link to shop all products recommended by Sobar. Your purchases through our website help support our mission.

### **Questions Answered**

Aquafaba should be stored in a sealed mason jar in the refrigerator where it will last for up to a week. For more information about this, visit <https://watchlearneat.com/how-to-use-aquafaba/>

**For more information, visit <https://drinksobar.org/>**