

# Kocoa's Kitchen, Inc.

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*Creative Cuisine for Soul Nourishment*

## **Snap-Pea-Irinha**

*makes 1 drink*

1 lime  
1/2 cup sugar snap peas  
1 ounce simple syrup  
1-1/2 ounces rum, vodka or gin  
Freshly cracked pepper

Muddle lime and peas in heavy rock glass until limes are juicy and peas are crushed. Add simple syrup and liquor. Fill glass with ice and stir. Finish with freshly cracked pepper.

## **My Way**

Take one pound snap peas and in 2 batches, break them into your blender jar. Add 3/4 cups of fresh lime juice to each batch and pulverize as fine as you can. Pour into strainer lined with cheesecloth. Squeeze cheesecloth tightly to extract the Snap Pea base. Repeat the process until complete.

## **Layer as follows:**

2 ounces Snap Pea base  
1-1/2 ounces vodka or to taste  
1/2 to 1 ounce simple sugar syrup\* or to taste  
Fill with ice and stir  
Fresh crack pepper

You can flavor your simple syrups with myriad fruits. Fresh ginger slices, citrus zest, pineapple spears, frozen black berries, etc. Combine equal parts sugar and water and let simmer until clear. Most fruits can be added at being of cooking. Add any citrus zest at end of the simmer and let bouquet/ flavor develop. All simple syrups can be refrigerated.

*Always adjust measurements to your personal palate. I do!!!*

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