

## Jeremy's Cobbler by Claire Sprouse

### INGREDIENTS

**6 ounces fig-leaf soda mix (recipe follows)**  
**Sparkling water to top**  
**Fresh fig for garnish**

### DIRECTIONS

**1.** Building in a highball glass, pour batched fig leaf soda mix over ice, top with sparkling water, and garnish with a slice of fig.

To make the fig-leaf soda mix, combine about ½ cup fresh or dried fig leaves and 4 cups of hot water. Let steep for 15 minutes. Strain off leaves and add 2 cups of granulated sugar to the hot fig leaf tea. Add 1 tablespoon citric acid (or to taste). Store in a sealed container and keep refrigerated, up to two weeks.

