



Great Greek Lion Libation

By Dylan Sabuco

Prep Time 5 / Cook Time 5 / Serves 4 - 6

Fun-Da-Mentals Kitchen Skills

measure: to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

pour: to cause liquid, granules, or powder to stream from one container into another.

simmer: to cook a food gently, usually in a liquid, until softened.

Equipment

- Medium saucepan
- Pitcher
- Liquid measuring cup
- Dry measuring cups
- Measuring spoons
- Wooden spoon
- Strainer

Ingredients

Great Greek Lion Libation

- 1 C water
- 1/4 C sugar
- 1 tsp anise seed OR 2 whole star anise
- 3 C white grape juice

□ ice

Food Allergen Substitutions

Great Greek Lion Libation

Instructions

Great Greek Lion Libation

measure + boil

Measure **1 cup water**, **1/4 cup sugar**, and **1 teaspoon anise seed** in a medium saucepan. Then, bring the mixture to a boil to create the anise-flavored simple syrup to flavor the drink. While it boils, go to the next step.

add + stir

Measure **3 cups white grape juice** and pour into a pitcher. Then, return to the simple syrup. After 5 minutes of the syrup boiling, remove it from the heat and cool for 5 minutes. Then, place a strainer over the pitcher and pour the syrup through the strainer. Stir to combine the two liquids.

measure + pour

Add **1 cup ice** to each cup. Then, pour the drink into each cup. Say a big “Stin ygeiá mas” (Stin ee-YAH mahs) or "Cheers" (literally, "to our health") in Greek!