

Simeonade

Take a long sip of this beautiful, tangy, creamy, and refreshing drink. Who knew? that grapefruit and lemon would be such a beautiful mix. Take a journey to the world of Simeon.

I learned about this drink from a lady who is from the tribe of Simeon, and I tried to find this recipe online and learned that she put her twist on a drink called “Morir Sonando.” Moriri Sonando is a drink that contains evaporated milk, orange juice and sugar. So I decided to add a plant-based twist to this drink. Enjoy.



INGREDIENTS:

1 litres of Oat Milk
3 Grapefruits
4 Lemons
4 tbsp Agave
Ice

METHODS:

1. Get all your ingredients together and ready. Ensure you have your chopping board, knives and 1.2 - 2 litres jug. Wash all of the fresh produce and chop them to be squeezed into the jug. (You can use a citrus squeezer)
2. Pour the oat milk into the jug and then squeeze all the citrus into the jug. Mix, mix, mix, have fun while you are at it as it will be ready to serve in no time. (If you will serve right away, add all the ice in the jug first and then the milk, if not add the ice in a cup when you are ready to drink.)
3. Add 2 tablespoons of agave, mix and taste. If it tastes great to you, you do not have to add anymore agave. If you think it requires more sweetness to balance everything out add in 2 tbsp of agave.. Enjoy!! Tell me da las gracias.