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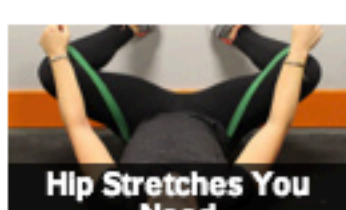
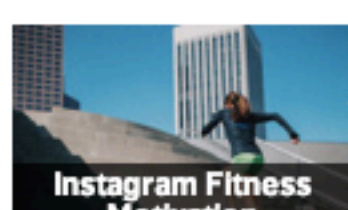


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2014
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THIRSTY THURSDAY
By Marjorie Korn

A Chai Tea Cocktail in a Squash? Mad but Genius

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Welcome to *Thirsty Thursday!* Each week we toast the coming weekend with a new adult beverage for you to enjoy. Cheers!

We're now into November. Downside: it gets dark at 5:30 pm. Upside: we're at the sweet spot where it is just autumn. It isn't Halloween time, or too close to Thanksgiving, and certainly not the [yuletide season](#) so we get to enjoy the season for what it is: [chunky sweaters](#), start of fall TV and squash. Lots and lots of squash. Some of our (healthy!) favorites: [acorn squash with kale and sausage](#), [spaghetti squash with pomodoro sauce](#) and these tasty, muffin-esque [pumpkin chocolate baked oatmeal singles](#). What's missing here? A cocktail. For that, we turn to Bryan Schneider, resident bartender at [Park Avenue](#) in NYC for a fall fling in a gourd. Truth time: this cocktail takes a little time, but it's so worth it.

Mai Chai

INGREDIENTS

- $\frac{3}{4}$ cup aged rum (such as [Appleton Estate Reserve](#))
- 1 tablespoon loose Chai tea (Schneider likes [Brew Tea Lab's Herbal Wellness Chai](#))
- 1 cup shelled pumpkin seeds
- Sugar
- 1 ounces vodka
- 1 teaspoon **orange blossom water**
- $\frac{3}{4}$ ounces freshly squeezed lime juice
- 1 tablespoon pumpkin butter
- Delicata squash, hollowed (optional)

DIRECTIONS

To make the Chai-infused rum: In a glass container container, stir together rum and tea. Let stand, 30 minutes to 1 hour, then strain.

To make toasted pepita orgeat: In a large pan over medium heat, toast pumpkin seeds, stirring constantly, until seeds brown and begin to release oils, 10 minutes. Increase heat to high, add 2 cups boiling water and bring to a boil. Remove from heat, transfer to a blender and pulse until seeds are coarsely chopped. Let stand 1 hour, then strain mixture through cheese cloth, squeezing seeds. Measure liquid, transfer to a pot over medium heat and dissolve an equal amount of sugar to make a simple syrup. When sugar is dissolved, stir in vodka and orange blossom water. Transfer to a glass container, cool, then refrigerate, up to 2 weeks.
***Too much work? Sub in Orgeat, which you can find in well-stocked liquor stores.*

To mix the drink: In a shaker filled with ice, shake together 2 oz Chai-infused rum, $\frac{3}{4}$ oz toasted pepita orgeat (or Orgeat), lime juice and pumpkin butter. Strain into squash or rocks glass filled with ice. *205 calories per serving*

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- [Fall 2014 Nail Polish Finder](#)
- [Try This Autumn-Inspired Vodka Cocktail on a Chilly Night](#)

Image Credit: *Park Avenue Autumn*



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