

## Sake Cocktail



### Ingredients:

Use large Pitcher or like container  
20 stalks of Lemongrass  
3 pieces of fresh Ginger  
 $\frac{3}{4}$  cup Sugar  
3 cups vodka  
12 cups premium Sake  
 $4\frac{1}{2}$  cups freshly squeezed pink or red Grapefruit juice  
 $1\frac{1}{2}$  cup freshly squeezed Meyer Lemon juice

### Directions:

Trim bottom end and woody top half of each lemongrass stalk, reserving tops to use as garnish.  
Roughly chop remaining segments and add to a mini food processor.  
Roughly chop ginger (no need to peel) and add to food processor along with sugar.  
Pulse until ingredients are very finely chopped.  
Transfer lemongrass mixture to a large pitcher or bowl.  
Pour in the vodka and stir.  
Let sit for at least 15 minutes at room temperature.  
Strain vodka into a pitcher through a fine-mesh sieve, pressing down a bit to extract flavor from the solids.  
Pour in sake, grapefruit juice, and Meyer lemon juice and give it a stir.  
Add two cups of ice.  
To serve, pour into glasses filled partway with ice.  
To garnish, trim woody bits from tops of reserved lemongrass stalks and slice to form a fanlike shape.