

Александр Лучина

*10 interesting
Ukrainian
drinks*



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Лучина А. А.

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В этой книге вы узнаете о 10 отличных напитках, собранных со всех регионов Украины. Они отлично подойдут для всех праздников и прекрасно утоляют жажду летом.

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Preface

As a joke noticed the peculiarity of the Ukrainian people by other nationalities, some of us believe that we should drink less, others that we need to drink more, but all agree on one thing: we must drink. Although it should be noted that Ukrainians never drink for no reason We drink liquors (the word for liquor is closer to us), because we value their taste, we drink tinctures to be healthy. Moreover, the best tinctures and liquors are those that we have prepared with our own hands at home. They are the most wholesome and delicious, because the soul and generosity that are characteristic of the Ukrainian people are enclosed in them! Tinctures are usually harvested in the summer, and this type of alcohol acquires the most useful properties 6 months after manufacture. Tincture is a combination of vodka and herbs, spices, plants, where the amount of alcohol in a percentage ratio reaches 75%. The most popular types of Ukrainian tinctures: kalganovka, peppercorns, rosehip tincture, horseradish, vareukha, nut tincture, mead. The pouring differs from tincture in that it is based on all kinds of berries (with the addition of sugar, alcohol, usually contains 20% alcohol). The most popular types of liquors in Ukraine: tartuha, cherry, blackthorn, cream and blackcurrant spotkach. But let's move on from theory

to practice and consider each type of beverage popular in Ukraine in more

detail to determine what we will stock this summer!

Yagodanka

It is not known for certain when this thirst-quenching drink appeared. It's just that someone once decided to fill in the carrion berries (and later fresh ones) with water, and then add sugar and yeast. The result is a semblance of kvass – a good

tonic and refreshing drink.

Recipe:

1 kilogram of any berries (you can even apples, pears, apricots, etc.), pre-sort and put in a large enamel or glass dish and pour 1 liter of boiled cool water, and then add yeast (about 15 grams). To speed up the fermentation process, dishes with

Конец ознакомительного фрагмента.

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