



In "A Historical Dictionary of Indian Food" (Oxford University Press, 1998), author K.T. Achaya says that fresh lime soda was "the supreme quencher of colonial thirst" in India. Make yourself a tall glass of this lightly sweetened lime soda, which is adapted from the recipe published on saveur.com

Serves 1

Fresh Lime Soda



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- 2 Tbs. simple syrup (made by first boiling together equal parts honey and water, then letting it cool)
 - 1-1/2 Tbs. freshly squeezed lime juice (regular supermarket limes - a.k.a. Persian limes - are the best ones to use)
 - 3/4 c. soda water (no added flavors)
 - Lime slice

Fill a glass with ice cubes, then add simple syrup and lime juice. Add soda water. Stir well, then serve garnished with a lime slice, if you like.

