

# UZVAR, TRADITIONAL UKRAINIAN DRINK

Uzvar is a national Ukrainian beverage made with dried fruits. While cooking it, some Ukrainian chefs add certain spices. You can add some cinnamon, star anise, and nutmeg. Or try popular Ukrainian chef Yevhen Klopotenko's choice and add some rosemary! It will give your drink a fresh flavor.

## UZVAR WITH ROSEMARY

### INGREDIENTS

1 pound of dried fruit and berries  
(Traditional choices include apples, pears, and prunes, but choose your favorites.)

2-3 tablespoons of honey or sugar

4 rosemary sprigs

### DIRECTIONS

STEP 1: Rinse dried fruits. Put them in a pot with 3 quarts of cold water. With an adult's help using a stove, bring it to a boil.

STEP 2: Let the water boil for about 10 minutes. Add the honey or sugar. Remove the pot from the heat. Add the rosemary to the pot. Put a lid on and set it aside until cool.

STEP 3: Pour uzvar liquid in a glass. Put the fruit on a plate. Include some bread with your serving to make this a delicious meal!



Recipe from  
**Blue Skies and Golden Fields: Celebrating Ukraine**  
by Oksana Lushchevska  
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