

Recipes for History Camp America

Soda Fountain Favorites – with Chef Sarah Lohman (www.sarahlohman.com)

Lime Rickey

2 teaspoons lime syrup (or one teaspoon lime and one raspberry)

2 dashes angostura bitters (optional)

Seltzer

Add the first two ingredients in a glass. Fill with ice. Fill to the top with seltzer. Stir. Use more or less syrup as you like it!

Lime Syrup

4 limes

2 cups sugar

2 cups water

Zest the limes with a grater, being careful not to grate any of the white rind, then juice them. Combine lime zest, water and sugar in a saucepan, heat, stirring constantly, until sugar is dissolved. Let cool to lukewarm and strain into a jar; stir in lime juice.

Egg Cream

2 tablespoons chocolate syrup

½ cup whole milk

Seltzer

Add syrup to a glass, the milk, then fill to the top with seltzer. Stir!

Purple Cow

Recipe adapted from [*The Soda Fountain: Floats, Sundaes, Egg Creams & More -- Stories and Flavors of an American Original.*](#)

¼ cup (2 oz) Concord Grape syrup

1 ¼ cups (10 oz) plain cold seltzer

1 (4-oz) scoop vanilla ice cream

Pour the syrup into a fountain glass and add seltzer until the glass is two-thirds full. Stir gently with a soda spoon to combine. Then, scoop a very firm 4-ounce ball of ice cream and “hang” it on the inside rim of the glass. Add the remaining seltzer to fill the glass. Serve

Concord Grape Syrup

One jar Concord grape jam

1 cup water

2 teaspoons freshly squeezed lime juice

¼ teaspoon orange flower water

Heat together the first three ingredients over a medium heat, whisking constantly, until jam

is dissolved. Remove from heat and stir in orange flower water.

Dressed Crab – with Chef Justin Cherry (www.halfcrownbakehouse.com)

Ready in 20 minutes – Serves 1-3 people

Ingredients:

½ lb of Jumbo Lump Crab Meat

4oz White wine

1/8 C of bread crumbs

2 egg yolks

Juice of half a lemon

Pinch of salt

Pinch of freshly grated nutmeg

¼ C butter

Preparation:

In a large pan (Cast iron is best) on medium heat add butter and Crab Meat. Season with salt and pepper. When the crab meat starts to brown add the white wine.

Cook the white wine down for 2 minutes and add the bread crumbs and beaten egg yolks.

Stir and shake the pan rigorously. Grate fresh nutmeg over top and finish with a squeeze of half a lemon.

Tip: If using canned crab meat, thoroughly clean the meat of any shell.