

Foamy Black Bug Juice

Sweet, tasty, fragrant. Spicy fragrance, not icky stinky. And just gross enough in a clear glass. Make this right before serving for maximum foam. You can spike it with ETOH (alcohol) for the adults if you like.

metric measures	
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15 ml	1 tablespoon honey
1 gm	1 teaspoon ground cinnamon
15 gm	2 tablespoons dark raisins
240 ml	1 cup grape juice concentrate
80 ml	1/3 cup orange juice concentrate
1.200 liters	5 cups sparkling water

In a small bowl, stir cinnamon into the honey. Drizzle honey mixture around the inside rim of the glass. You will have sticky fingers if it gets on the outside. And that isn't always a bad thing.

Add a few raisins to each glass.

Carefully add juice concentrates to a tall glass pitcher. Try to be neat and not to get it on the side of the pitcher. Or be messy, it just adds to the eeewww factor.

Add the sparkling water and watch it foam.

Pour into prepared glasses. Garnish with lots of foam. It will sparkle in your nose.

Read more: <http://blog.kitchentherapy.us/2009/10/foamy-black-bug-juice/>