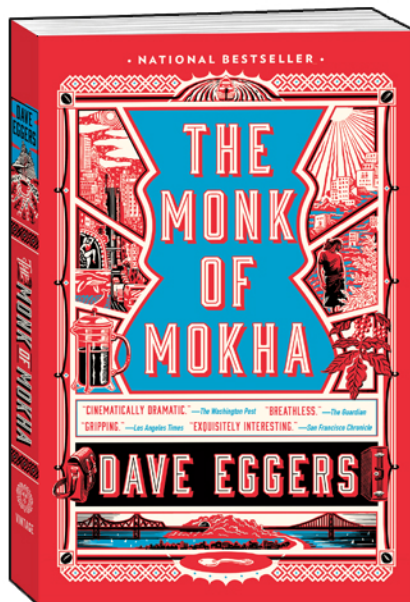




QISHR FOR *THE MONK OF MOKHA*

There are few pairings as complimentary as a good book and a warming cup of joe—especially when said book is the incredible true story of a young Yemeni American man who dreams of resurrecting the ancient art of Yemeni coffee. To maximize your enjoyment of this swashbuckling adventure tale, we recommend enjoying it with a cup of qishr in hand. Qishr is a traditional Yemeni beverage, also known as coffee cherry tea, that Yemenis began brewing in the seventeenth century. Made from the dried skins of the coffee cherry rather than the more familiar bean, Qishir is a delicious alternative to your morning pick-me-up.



INGREDIENTS:

1¼ cups of water heated to 200 degrees F

½ cup of cascara

1 tablespoon of sugar

1 teaspoon of freshly grated ginger or ¼ teaspoon ground ginger

¼ teaspoon ground cinnamon

METHOD:

- 1. Combine ingredients in a heat-proof kettle, pot, or french press**
- 2. Stir, then steep for 4–8 minutes, depending on how strong you want your qishr**
- 3. Strain and serve**