



ENJOYING SIMCHAT TORAH

# A Celebratory Drink For Each Book Of The Torah

COMPLIMENTS OF  
RABBI SARIT HORWITZ

Beth Sholom Synagogue  
Memphis, Tennessee



14 oz canned grapefruit and orange segments

4 tbsp lemon juice

3 tbsp lime juice

2 cups orange juice

Optional: tequila

Blend all ingredients together in a blender until smooth.

בְּרֵאשִׁית

Bereshit:

Let There Be

Light Sunrise



1 cucumber, cut into large pieces  
½ cup pineapple chunks  
½ cup cilantro  
2 cups spinach  
2 limes, peeled  
2-inch piece of fresh ginger  
2 cups coconut water  
Jalapeno for kick, optional  
Lime wedges and sea salt flakes for rimmed glasses

- Add all of the ingredients to a blender and blend until smooth. Pour into a nut milk bag, through a fine strainer, or cheesecloth, into a large mixing bowl. Squeeze the bag or cheesecloth until the liquid is removed and you are left with dry pulp.
- To serve, rub the lime wedge on the top of your glasses and coat in sea salt flakes. Put a few ice cubes in each glass and pour the green juice into the glass.

שְׁמוֹת

Shemot:

Pharoah's Frogs



2 cups tomato juice

Dash of Worcestershire sauce

1 small red chile, deseeded and chopped

1 scallion, trimmed and chopped

6 ice cubes

Optional: vodka

Put all ingredients into a blender and blend until smooth.

וַיִּקְרָא

Vayikra:

Sacrificial Blood



1 1/2 cups crushed ice

1 cup ginger beer

juice of 2 medium limes (about 4 tablespoons)

1/3 cup club soda or sparkling water

fresh mint, for garnish

2 lime wedges, for garnish

- Fill two mugs 2/3 full with ice.
- Top with ginger beer, lime juice, and club soda.
- Stir to combine.
- Garnish with mint and lime wedges and enjoy immediately.

בְּמִדְבָּר

Bemidbar:

Bilam's Mule



2 cups whole milk

½ tsp vanilla extract

1 whole cinnamon stick

4 whole cloves

2 whole cardamom pods

1 tablespoon honey

whipped cream - for topping (optional)

optional: kahlua or bailey's irish cream

- Add the milk and spices into a small pot on medium-high heat. Heat the milk, stirring, until just under boiling. Remove from heat, cover, and let stand for about 10 minutes for the spices to infuse into the milk.
- Mix in a tablespoon of honey. Pour into 2 mugs, add kahlua or bailey's if using, and serve immediately. Top with whipped cream and ground cinnamon, if desired.

דְּבָרִים

Devarim:

Land of Milk &

Honey