

## Nectarine Shots from The Charleston Restaurant, Baltimore

4 cups fresh nectarine puree (approximately 10 - 12 nectarines)

Peel, seed and puree ripe nectarines

### *Star Anise Syrup*

1 cup water

¼ palm sugar or light brown sugar

2 star anise *stars*

Make the syrup by heating the sugar and water and star anise to a simmer and then set aside for spice to infuse, Allow to cool. Strain and combine with nectarine puree.

Add lime juice continually tasting for flavor as you add portions of the lime juice. .

1 ½ - 2 limes, juice only

Chill and serve in pre-chilled shot glasses No garnish is necessary.



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