

ROSEMARY LIME GIMLET

INGREDIENTS

for the ginger simple syrup

1 cup sugar

1 cup water

3-4 large sprigs of rosemary (save a couple to garnish too)

for the cocktail

juice of one small lime

1 part rosemary simple syrup

2 parts gin

ice

DIRECTIONS

Make your simple syrup first and as it must be cooled before using. This can stay in the refrigerator for a month or so.

Bring the sugar and water to a boil in a medium saucepan over medium-high heat, stirring to dissolve sugar. Add rosemary; bring to a simmer. Remove from heat, and let steep 30 minutes. Pour syrup through a fine sieve into an airtight container; discard rosemary sprigs.

To make your cocktail, fill cocktail shaker full of ice. Juice the small lime into the cocktail shaker, add rosemary syrup and gin to the shaker. Swirl vigorously 20 seconds, or until shaker becomes frosty on the outside. Strain into a classic daiquiri or martini glass. Garnish with a fresh lime twist and rosemary sprig.