

Basil Gimlet

Makes 1 Cocktail

Ingredients

- 6-8 medium basil leaves
- 1 ½ ounces vodka
- 1 lime, juiced
- 1 to 2 teaspoons simple syrup, to taste
- Additional Basil leaf for garnish

Directions

1. Tear the basil leaves into pieces and add to a cocktail shaker.
2. Add lime juice, simple syrup and vodka.
3. Fill with ice, securely fasten the lid and shake vigorously.
4. Strain into a martini glass.
5. Garnish with basil leaf floating on top, or on the side of the glass.

Notes

This cocktail is pretty tasty if made with gin instead of vodka as well if that is more to your taste.

Simple syrup can be purchased, but is also easily made by heating equal parts sugar and water in a pan until the sugar is dissolved. Once cooled, the mixture can be stored in the refrigerator for several weeks.

This recipe can be easily adapted to make a tasty mocktail. I recommend omitting the alcohol, doubling the lime and simple before shaking, then adding a couple of ounces of soda water to the shaker before straining into a cocktail glass for a refreshing and effervescent non-alcoholic treat.

