

Lemon Verbena Gimlet Cocktail

Lemon Verbena, found in many backyard gardens, has extremely fragrant essential oils and has many culinary applications. Here, we infuse simple syrup with the leaves and add the syrup to a basic and delightful gin gimlet, adding a touch of sophistication.

Makes 1 cocktail

1 cup water

1 cup sugar

¼ cup torn lemon verbena leaves

2 measures dry gin

2 measures club soda

¾ measure lime juice

Lemon verbena sprigs (optional)

Lime wheels (optional)

Combine water and sugar in a small saucepan. Rub torn verbena to bruise; add to pan. Bring sugar mixture to a boil, stirring gently as needed to dissolve sugar evenly; cook 30 seconds. Remove from heat; cool completely. Strain mixture through a sieve over a bowl; discard solids.

Combine ¾ measure of the sugar mixture, the gin, soda, and juice. Serve over ice. Garnish with verbena sprigs and lime slices, if desired.

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