

# Berry Basil Smash

There are many styles of gin, including London Dry, Plymouth Gin and Old Tom Gin. It is a wonderful distilled spirit which is very botanical in origin, and presents a dominant flavor of juniper, with other floral, fresh and dried fruit flavors. It's a great summer spirit, and makes a refreshing, cooling cocktail. Empress 1908 Indigo Gin is Just Plain Fun! It's really blue and it tastes great. The color of the cocktail can change depending on what you do with it but it will never change its excellent quality and taste. Up your cocktail game with this gin; experiment and amaze you friends and palate!



## Ingredients:

2 oz Empress 1908 Indigo Gin  
½ oz Aperol Aperitivo  
¾ Fresh Lemon juice  
3 Fresh Strawberries  
¾ oz Basil Simple Syrup (recipe below)

## Preparation:

Muddle 2 fresh chopped strawberries in the bottom of a shaker and all ingredients but the gin. Shake on ice and strain into a stemless wine glass. Add fresh ice and float Empress 1908 Gin on top. Garnish with a Basil leaf and 1 sliced strawberry.

## Basil Simple Syrup

### Ingredients:

1 ½ C Water  
1 ½ C Sugar  
15-20 Fresh Basil leaves  
Optionally\*: 2 T Vodka added when the simple syrup is cooled

### Preparation:

Heat water and sugar in small sauce pan over medium heat until simmering and sugar dissolves. Remove from heat and add basil leaves. Cover with a lid and steep until cool.

\*Syrup will keep refrigerated up to 2 weeks. It will keep indefinitely with the addition of vodka.

## ***Cheers,***

Sue McNamara CS, CSW  
*Certified Sommelier, Court of Master Sommeliers*  
*Certified Specialist of Wine, Society of Wine Educators*