



Go ahead – get your Gin Basil Smash on!

With Easter around the corner, I'm beginning to think white jeans and lighter cocktails. The *Missouri Botanical Gin*, made by *1220 Artisan Spirits* of St Louis, was a delightful discovery. Distilled with a blend of locally sourced herbs, including juniper, rose hips, elderflower, bergamot, echinacea, calamus, and citrus, this lovely gin is bursting with herbal notes and provides a fantastic

base for cocktails with similar flavors. **The Basil Lime Smash** is just that — a refreshing mix of muddled basil leaves, a touch of sweetness and gin.

This cocktail is best enjoyed on the rocks, garnished with fresh basil leaves, a lime slice and consumed while seated on the deck overlooking your garden. Cheers!

Ingredients

- 2 oz *Missouri Botanical Gin*
- 12 (or more) fresh Basil leaves, plus a small stem for garnish
- 2 t Simple syrup (or to taste)*
- 1 oz fresh lime juice
- Fresh lime slices

To serve:

- Slice lime into halves, reserving 1 slice per glass for garnish. Squeeze the remaining halves to yield 1 oz juice
- Muddle the basil leaves well in a rocks glass; add lime juice, and muddle on! Strain juice into a cocktail shaker; discard all leaves.
- Fill a rocks glass with ice
- Combine gin and simple syrup with lime juice in cocktail shaker, fill with ice and shake well
- Pour into ice-filled rocks glass
- Garnish with a lime slice and sprig of basil



Serves 1

*Feel free to personalize this drink to your taste: swap the simple syrup for Cointreau or another citrus flavored spirit; replace (or add to) the limes with other citrus flavors; rosemary is cozy touch in colder months. Experiment; use your garden and imagination to explore new possibilities!

Cheers,

Sue McNamara CS, CSW

Certified Sommelier, Court of Master Sommeliers, Certified Specialist of Wine, Society of Wine Educator