

Gimlet & Variations

2 oz Gin (Bordiga, Botanist, or Amalga all work great)
.75 oz turbinado syrup (see separate recipe)
.75 oz lime juice

Chilled coupe glass

1. Add all ingredients to mixing glass. Shake until very well chilled, then double strain into coupe glass. Serve, add a twist of lime for garnish if desired.

Notes

One of the great things about a gimlet is how well it takes to variations; the gin/lime template can absorb all sorts of different fruits and flavors and still come out the other end tasting pretty delicious. Thus, it's a great cocktail for playing with a wide array of herbal infusions and methods!

The following variations are all rather tasty, with a basic gimlet recipe (2 oz gin, .75 oz sweet, .75 oz lime) and the special ingredients being all you need. Try them out on your unsuspecting friends and neighbors!

Sage Gimlet - make a sage simple syrup using the Standard Simple Syrup Recipe, and use as the sweetener in the cocktail. Garnish with sage leaf, or not.

Raspberry Gimlet - You can of course make a raspberry syrup and use that; however, I like adding a single raspberry to the shaker tin, that's it (double-strain for sure, to get out the raspberry bits). The drink takes on a marvelous translucent pink hue, and the raspberry, rather than screaming from center stage, just whispers from the mezzanine.

Black Currant Gimlet - add three to four black currants to the shake. Deliciously provocative!