

Basil Ginger Drop

by Françoise La Prune

serves	level	prep time	category
2	easy	5 min	weekend impress

You have probably never used “*basil*” and “*great cocktail*” in the same sentence... all that is about to change! The ‘Basil Ginger Drop’ delivers a refreshingly herbal punch that is sure to get any party started!



Ingredients

100ml / 3.4oz **vodka**
60ml / 2oz **lemon juice**
5mm / 0.2in of a **knob of ginger** - *peeled and finely grated*
4 **basil sprigs** - *leaves only*
40ml / 1.4oz **sugar syrup*** or 30ml / 1oz **agave nectar**
6 **ice cubes**

Decoration:

1tbsp **caster sugar**
1 **lemon wedge**
2 small **basil sprig**

Instructions

1. Take 2 martini glasses and moisten their rim with the lemon wedge.
2. Put the sugar on a small plate and gently roll the rim of the glass in it in order to cover the rim in sugar.
3. Add the vodka, lemon juice, grated ginger, basil leaves and sugar syrup/agave nectar to your blender and blend until the basil has dissolved.
4. Add the ice cubes to your mixture and blend until the ice cubes have dissolved.
5. Pour into the sugar-rimmed martini glasses. Decorate with a basil sprig.
6. Enjoy!

* To make sugar syrup simply bring 100g / 0.5cup of sugar and 100ml / 3.4oz of water to a boil until the sugar has dissolved. Put aside to cool. This will give you approximately 150ml / 5oz of sugar syrup.

Tips / Variations:

- A ‘Basil Ginger Drop’ tastes great even without the ginger.

HINT:
Be careful...this drink
is addictive!