



Gin and Tonic



Ingredients:

- 3 Indian ounces ($\frac{1}{4}$ cup plus 2 TBLs) gin (Bombay Sapphire or Stoli)
- $\frac{1}{2}$ ounce (1 TBL) fresh lime juice
- 4 ounces ($\frac{1}{2}$ cup) tonic water
- Lime wedge or slice
- Fresh Ice

Method:

1. Fill a high ball glass with ice. Add gin and lime juice. Then top with tonic water. Garnish with lime wedge or slice.

Bar Keep's Note:

The key to a great gin and tonic recipe is to balance the bitterness of tonic water against the gin. Never tasting one too much more than the other. We share our favorite recipe and tips so you can make a balanced, refreshing cocktail. A London dry gin (such as Beefeater), Plymouth or Bombay work well. London dry gins will be more straightforward in flavor while Plymouth gin will be a bit more aromatic. We've also used Bombay Sapphire and loved it, but we really enjoy Sapphire's extra spiciness.

- **Classic/London Dry:** Lime wedge, lemon peel, or a slice of grapefruit.
- **Citrus-Heavy:** Blood orange, fresh mint, or a lemon wheel.
- **Herbal/Spicy:** Rosemary sprig, thyme, or star anise.
- **Floral:** Lavender, strawberries, or blueberries.
- **Unusual/Creative:** Candied ginger for sweetness, fresh chili for heat, or juniper berries to boost pine notes.

Tips for the Perfect Garnish:

- **Clap your herbs:** Clap fresh herbs like rosemary between your palms to release the oils before adding.
- **Use Citrus Peel:** Twist citrus peels over the drink to express essential oils, then drop in.
- **Balance with Tonic:** Use aromatic herbs for light, citrus-driven gins and sharp fruit for heavy, botanical gins.