

Fronds Gin Cocktail

Gin is an easy go-to spirit to use in cocktails when it's hot. All gin starts out as neutral grain spirit (aka vodka) but to be categorized as gin, the spirit's predominant character must be juniper. Distillers often add a variety of flavors with the addition of other herbs which enhance the end product. Gin can be re-distilled by adding other ingredients to the process, such as chopped ginger, lemon or lime zest, etc., all of which enhance the basic flavors.

Gin is either infused with or distilled through hot or cold methods, using the distiller's choice of herbs, including juniper, rose hips, elderflower, bergamot, echinacea, calamus, and citrus. *Missouri Botanist Gin* is a lovely gin, bursting with herbal notes and provides a fantastic base for cocktails with similar flavors.

This cocktail is best enjoyed on the rocks, garnished with fresh fruit and a lemon slice in a tall, frosty glass or in a non-breakable insulated tumbler!!



Ingredients

- 2 oz *Missouri Botanist Gin*
- 1 T *Combiér Liqueur de Pêche de Vigne**
- ½ oz or 1 T fresh lemon juice
- ½ oz or 1T fresh pineapple puree
- Soda water
- Fresh lemon slices
- Small piece of fern frond

To serve:

- Slice lemon into halves, reserving 1 slice per glass for garnish. Squeeze the remaining halves to yield ½ oz or 1T fresh juice
- Fill tall cocktail glass with ice
- Fill cocktail shaker with ice, combine gin, liqueur, lemon juice and pineapple puree in shaker and shake well
- Pour into ice-filled cocktail glass (or an insulated St Louis Herb Society tumbler!)
- Top with soda water
- Garnish with a lemon slice and a small fern frond



Serves 1

*I love this liqueur but feel free to personalize this drink to your taste: swap the *Pêche Liqueur* for Gran Marnier, or another citrus flavored spirit; replace (or add to) the lemons with other citrus flavors; use a fresh peach or a pineapple slice for garnish. Experiment; have fun and explore new possibilities!

Cheers,

Sue McNamara CS, CSW

Certified Sommelier, Court of Master Sommeliers

Certified Specialist of Wine, Society of Wine Educators