

## *Idiot's Kitchen Recipe – Gin & Ginger Gimlet*

Recipe from [idiotskitchen.com](http://idiotskitchen.com)



Ingredients:

2 oz. Hendrick's Gin  
2 oz. Ginger Liqueur (Domaine de Canton or similar)  
Splash Club Soda or Tonic Water  
Fresh Limes  
Cucumber  
Mint or Basil (optional but recommended)

You can prepare this directly in a sturdy glass or in a shaker for more stability while you muddle.

Cut slices of cucumber into quarters and a fresh lime into small wedges.

Place 4 quarters of cucumber in a sturdy glass or shaker. Squeeze in the juice from 2-3 small lime wedges then add the limes to the glass.

If you have fresh mint or fresh basil, tear up a few small leaves (2-3 for mint, 1-2 for basil) and add them to the glass. Use a muddling tool or the handle of a wooden spoon to crush the garnishes together to release their flavors.

Pour in 2 ounces of Hendrick's gin and 2 ounces of ginger liqueur. Add ice to the glass or pour the contents of the shaker into an ice filled glass. Top off with a splash of club soda and stir to combine.

For a drink that is less strong, follow the same steps but make the drink in a tall glass and fill with extra tonic water like you would for a gin & tonic.

The amounts listed here are for 1 drink but you can make a little assembly line and enjoy with friends!

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