

Empress Gin Strawberry



Ingredients *Basil Smash*

2 oz Empress 1908 Gin

3-4 fresh strawberries (plus extra for garnish)

A small handful of fresh basil leaves (plus extra for garnish)

1/2 oz fresh lemon juice

1/2 oz simple syrup (adjust to taste)

Ice

Club soda (optional, for a lighter drink)

Instructions

Muddle Strawberries and Basil: In a shaker, muddle the strawberries and basil leaves gently. You want to extract the juices and essential oils without completely pulverizing the basil.

Add Gin, Lemon Juice, and Simple Syrup: Pour in the Empress 1908 Gin, lemon juice, and simple syrup. If you prefer a sweeter drink, adjust the amount of simple syrup.

Shake with Ice: Add ice to the shaker and shake vigorously. This not only chills the drink but also helps to mix the ingredients thoroughly.

Strain and Serve: Strain the mixture into a glass filled with ice. A rocks glass or similar is suitable for this cocktail.

Top with Club Soda (Optional): If desired, top off the drink with a splash of club soda for a bit of fizz.

Garnish: Garnish with a strawberry and a basil leaf for a beautiful and aromatic finish.

Enjoy: Your Empress Gin Strawberry Basil Smash is ready to be enjoyed. This cocktail is perfect for summer days, garden parties, or any time you want a fresh and fruity drink with an herbaceous twist.

