

Empress Gin & Tonic

Ingredients

2 oz Empress 1908 Gin

3-4 oz tonic water (preferably a high-quality brand)

Ice cubes

A slice of grapefruit or lime for garnish



Instructions

Prepare the Glass: Fill a highball glass (or your glass of choice for a gin and tonic) with ice cubes to chill the drink and keep it cold.

Pour Empress Gin: Measure and pour 2 oz of Empress 1908 Gin over the ice. Empress Gin is known for its natural indigo color, which comes from the butterfly pea flower infusion.

Add Tonic Water: Slowly pour the tonic water over the gin. The amount of tonic can be adjusted based on your preference for the strength and flavor balance of the cocktail. Typically, a ratio of 1:2 gin to tonic water is used, but feel free to tailor it to your taste.

Garnish: Garnish your drink with a slice of grapefruit or lime. Not only does this add a citrusy aroma and flavor, but the acidity of the citrus can also cause the color of the gin to change, creating a beautiful and natural gradient effect.

Stir Gently (Optional): You can gently stir the drink to mix the gin and tonic, but do this very lightly to maintain the carbonation of the tonic water.

Serve and Enjoy: Your Empress Gin & Tonic is ready to be enjoyed! This cocktail is not only a delight for the taste buds but also a visual treat due to the color-changing properties of Empress Gin.