

Victoria's Garden Cocktail



Ingredients

- 2 oz Empress 1908 Gin
- 3/4 oz fresh lemon juice
- 1/2 oz simple syrup (adjust according to your taste)
- Fresh basil leaves (about 4-5 leaves, plus extra for garnish)
- Cucumber slices (2-3 slices for the cocktail, plus extra for garnish)
- Ice

Instructions

Muddle Basil and Cucumber: In a shaker, gently muddle the basil leaves and cucumber slices. This step is crucial for releasing the flavors and aromas of the basil and cucumber.

Add Gin, Lemon Juice, and Simple Syrup: Pour the Empress 1908 Gin, fresh lemon juice, and simple syrup into the shaker with the muddled basil and cucumber.

Shake with Ice: Add a good amount of ice to the shaker. Shake the mixture vigorously for about 15-20 seconds. This ensures that the drink is well mixed and chilled.

Strain and Serve: Strain the mixture into a glass filled with ice. A highball glass or a similar type works well for this cocktail.

Garnish: Garnish your drink with additional cucumber slices and a sprig of fresh basil. This not only makes the drink more appealing but also enhances the flavor and aroma.

Enjoy: Your Victoria's Garden cocktail is ready. This drink is perfect for a hot day or whenever you're in the mood for a refreshing and herbaceous cocktail.