

JUNIPER GIMLET

Why settle for the same old gin-and-lime combo when you can sprinkle magic on your taste buds? This recipe swaps out the expected lime cordial for fresh lime juice, keeping it light and zingy. But, the real star of the show? Juniper syrup adds a blast of botanical essence that you didn't know you needed.

Preparation

1¾ fl oz. Juniper Syrup

1 fl oz. Lime Juice

Ice Cubes

Chilled Barbet Love Bite

Lime Wheel to garnish

Pour the Juniper Syrup and Lime Juice into a cocktail shaker filled with ice. Shake for 15 seconds, then strain into a chilled cocktail glass and top with Barbet Love Bite.

Juniper Syrup

4 oz. Caster Sugar

2 tablespoons Dried Juniper Berries

Combine the sugar and ½ cup of water in a small saucepan. Bring to a boil and stir until the sugar has dissolved. Remove from heat and add the Juniper Berries. Set aside to cool and then strain into a container, discarding the solids.

Will keep in an airtight container in the fridge for 4-5 days.

