

VENITA'S GIMLET

This is my go-to drink for a hard day or an unexpected joyful moment with family and friends. It's multi-purpose utility makes it a must-have from an elegant dinner table to an off-road campsite. You will be hard pressed not to find a reason to raise a glass full of this glorious nectar, but limit yourself to only two as the power of its punch will drop you to your knees.

PREP TIME: 5 minutes

COOK TIME: 5 minutes

SERVINGS: 1

INGREDIENTS

- $\frac{3}{4}$ oz. simple syrup
- Zest from one fresh lime (optional)
- 2 oz. gin (Plymouth Dry Gin or Tanqueray)
- $\frac{3}{4}$ oz. fresh lime juice

DIRECTIONS

1. Prep simple syrup: Make a simple syrup with a 1:1 sugar and hot water ratio, steeping the lime zest in it for 10 minutes in a nonreactive container. Fine-strain this after 10 minutes, and refrigerate what you do not use today.
2. Combine ingredients: Combine the gin, simple syrup, and lime juice in a cocktail shaker. Add ice and shake for about 30 seconds, or until a frost forms on the shaker.
3. Strain and serve: Double strain into a chilled coupe or martini glass. Garnish with a lime wheel.