



GIMLET

BACKGROUND

The gimlet has a much disputed origin, but has been used by sailors throughout history to ward off scurvy on long voyages.

INGREDIENTS

3 Part Plymouth Gin
1 Part Rose's Lime Cordial

GLASS

Cocktail

GARNISH

Lime Peel Twist

METHOD

1. Pour the gin and the lime cordial into the small half of a cocktail shaker.
2. Fill the large half of the shaker with cubed ice.
3. Pour the liquid over into the large half of the shaker, seal the two halves.
4. Shake for 10/15 seconds.
5. Unseal the shaker, place a Hawthorne strainer over the larger half of the shaker.
6. Double strain the contents into a chilled cocktail glass.
7. Cut a strip of lime peel 5/7cm in length and zest the peel side into the drink.
8. Place the lime peel into the cocktail.