

CAFE BA-BA-REEBA!

TAPAS • PINTXOS • SANGRIA

GIN TONIC

Yield: 1 Drink



INGREDIENTS

FOR GIN TONIC

1 oz. Nordés Gin
½ oz. Combier Pamplemousse Liqueur
1 6.8 oz. bottle Fever Tree Mediterranean Tonic
¼ oz. cardamom tincture (see sub-recipe)
2 grapefruit slices, for garnish
2 tarragon crowns, for garnish
1 grapefruit peel, for garnish
ice

FOR CARDAMON TINCTURE

5 oz. dry gin
3 green cardamom pods
¾ in. ginger

METHOD

FOR CARDAMON TINCTURE

1. Crack cardamom pods and place in a small glass jar or container.
2. Peel ginger, slice thin, and place in the same container.
3. Add gin, let steep for 1-2 days at room temperature.
4. Strain through a fine mesh or cheesecloth into a glass bottle or jar. Store at room temperature or refrigerate for up to 90 days.

*Note: This recipe prepares 20 servings of cardamom tincture. Store at room temperature or refrigerate for up to 90 days.

FOR GIN TONIC

1. Combine the gin, Combier Pamplemousse Liqueur, and cardamom tincture in a Burgundy or wide-bowled wine glass.
2. Fill the glass with ice to taste.
3. Add the grapefruit slices, tarragon crowns, and grapefruit peel for garnishes.
4. Top with the Fever Tree Mediterranean Tonic.

