

Salt and Serenity

The Captain

Makes 1 drink

1 ½ ounces Gin (The Captain likes Hendricks)

¾ ounce freshly squeezed lime juice

½ ounce St. Germaine Elderflower Liqueur

½ ounce simple syrup (recipe below)

Splash Chambord Liqueur

Ice

Tonic Water

Sliced limes, for garnish

1. Fill a cocktail shaker halfway with ice. Add Gin, lime juice, St. Germaine, simple syrup and Chambord. Place lid securely on the shaker. Hold the shaker with one hand on the top and one on the bottom, and shake vigorously until the tumbler is very cold to the touch, about 15 seconds.
2. Remove lid and strain into a tall glass, adding a few ice cubes if desired. Top with tonic water. Garnish with a lime slice or wedge.

Simple Syrup

Makes 2 cups.

1 cup water

1 cup sugar

Place water and sugar in a small saucepan. Bring to a boil and cook for 2 minutes until the sugar is dissolved. Let cool and transfer to a glass jar with a lid. Keeps indefinitely in the fridge, so you can always be ready to make a cocktail whenever the mood strikes!