

Spanish-Style Gin Tonic

Recipe source: Ilise Goldberg, based on technique observed at [La Gintoneria Donostiarra](#) in San Sebastián, Spain

Yield: One cocktail

INGREDIENTS:

- 2 ounces Chilled Gin (for this recipe Gin Mare is the preferred gin)
- 4 Juniper berries
- 1 Small Spanish Green Olive
- 1 Rosemary Sprig
- 2 Cardamom Pods
- 2 Strips of Orange Zest
- 2 Strips of Lime Zest
- 1 Dash Orange Bitters
- 1 Bottle of Cold Fever Tree Tonic Water (200ml approx. 6.8 ounces)

DIRECTIONS:

- Place the juniper berries, cardamom pods, rosemary sprig and olive in the bottom of a Copa de Balon glass* or wide bottomed Burgundy/pinot noir glass. (Both glasses hold somewhere around 20-26 ounces).
- Pour the cold gin into the glass.
- Zest the orange and lime over the glass so the essential oils drop into the glass and blanket the glass; then drop the zest into the glass.
- Add many solid ice cubes (I have used six or seven 1-ounce square cubes or three-four 2-ounce round cubes).
- Using a long spoon mix the ingredients well with the ice to chill and then run the spoon over the top of the glass.



- Slowly pour the tonic water into the glass. Using your long spoon gently stir the cocktail to mix the drink.

Additional Information:

* The Copa de Balon glass: A Copa de Balon is a type of glass that is perfect for drinking gin and tonics. The glass is typically bulbous in shape, like a balloon, and sits on a stem almost like a red wine glass. The Copa de Balon glass dates back to the 1700s in the Basque region of northern Spain. While the English would use a long Tom Collins glass, the Spanish – who are said to be the largest drinkers of gin in Europe – developed the ‘balloon cup’ instead.