

Green Gimlet

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Recipe by Ilise Goldberg

Yield: 1 drink



- 2 oz Letherbee 2015 Autumnal Gin (barrel aged gin with maple and allspice flavors)
- ½ oz Lime Basil Simple Syrup
- ½ oz Rosemary Thyme Simple Syrup
- Pour all ingredients over ice into a mixing glass.
- Stir the drink and strain into a chilled cocktail glass or a glass with a few larger cubes (will take more time to dilute if cubes are larger in size).
- Garnish with a small sprig of rosemary.

Lime Basil Simple Syrup Recipe:

- 1 Cup of chopped basil
- 8-10 oz Fresh squeezed lime juice
- ½ - 2/3 Cup of sugar
- 1 Cup of Water
- Combine the water and sugar in a pan over high heat until the sugar dissolves.
- Add the basil and bring to a boil.
- Reduce the heat to low and add lime juice, and let it simmer for 15 minutes.
- Remove the mixture from heat and allow it to cool completely.
- Strain the syrup into a container, and store it for up to two weeks in the refrigerator.
- If making far in advance the simple syrup freezes well either in a solid container or put in an ice cube tray to use later as needed.

Rosemary-Thyme Simple Syrup Recipe:

- 4-5 healthy size rosemary stalks chopped
- ¼ as much Thyme as Rosemary
- ½ Cup of sugar
- 1 Cup of Water
- Combine the water and sugar in a pan over high heat until the sugar dissolves.
- Add the rosemary and thyme and bring to a boil.
- Reduce the heat to low and let it simmer for 10-15 minutes.
- Remove the mixture from heat and allow it to cool completely.
- Strain the syrup into a container, and store it for up to two weeks in the refrigerator.

- If making far in advance the simple syrup freezes well either in a solid container or put in an ice cube tray to use later as needed.

Letherbee's 2015 Autumnal Gin - features a combination of flavors perfectly suited to the season – bourbon barrel, maple, and allspice. Founder Brent Engel and the gang have been aging gin in a used Buffalo Trace Bourbon barrel for almost 3 years, giving the batch a hint of bourbon's complex flavors. Letherbee also sourced a single-origin, wood fired maple syrup from The Bunker Farm in Vermont, by way of Greenstate Sugaring in Portland, OR, and steeped house-roasted sugar maple wood chunks in the gin both pre and post distillation. The allspice lends a graceful depth, complementing the char of the bourbon barrel.