

The Epicure in Light

by Rob Davidson

Lemontail: a fun summer martini



Ingredients:

1½ oz. Gin (I like Bombay Sapphire)
½ oz. Limoncello
Juice of one lime
Fresh Basil leaves
Lemon (or lime) slice
Pop Rocks (optional... for fun!)
Sugar stick (same)

In a martini shaker, juice the lime and crush in 2-3 basil leaves, stirring to blend in blend flavors. Pour about ½ the juice into a shallow dish and set aside for rimming the glass.

Add in Gin and Limoncello, ice cubes and shake.

Pour the Pop Rocks into a shallow dish. Dip the rim of a martini glass into the lime juice, then into the Pop Rocks, to rim it.

Strain the chilled cocktail into the glass, float a lemon slice and basil

leaf to garnish. Serve with rock sugar stick, which can be stirred to sweeten the drink to taste.

Drink and enjoy!

Rob