



Basil Gimlet

Aromatic basil leads both flavor and aroma for a twist on a classic.

Recipe per drink

- 2 oz. Square One Organic Vodka
- 4-5 leaves of basil, torn (for a new twist try Thai or Lemon Basil)
- 1 oz. fresh lime juice
- 1/2 oz. organic agave nectar

In a mixing cup muddle basil briefly with a muddling stick or back of a wooden spoon. Add crushed ice and other ingredients. Shake vigorously for 10 seconds. Strain into a chilled martini glass. No need for a garnish as little bits of basil will be floating in the cocktail.

(Credit: Neyah White)