



## BASIL AND KEY LIME GIMLET

### INGREDIENTS

2 parts GREY GOOSE® Vodka  
3/4 parts fresh lime juice  
1 part basil syrup

#### Basil Syrup:

1 cup sugar  
1 cup water  
10 large basil leaves

### INSTRUCTIONS

In a small saucepan, combine sugar and water. Bring to a boil over moderate heat, stirring about 3 minutes to dissolve the sugar. Remove from heat. Add basil leaves and let cool. Strain into an airtight container and refrigerate overnight. Keeps refrigerated for up to 3 weeks.

Fill a cocktail shaker with ice. Add GREY GOOSE® Vodka, lime juice and basil syrup. Shake well and strain into a rocks glass filled with ice. Garnish with basil leaf.

### TIPS

Great when made using fresh basil from the garden. Fresh made basil syrup is perfect for your summer entertaining.

