

# **Lemon Verbena Gimlet Cocktails**

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**Servings: 4**

*Bruising, or partially crushing, the verbena helps draw out its essential oil.*

*Vodka can be substituted for the gin, if preferred.*

*If the drink is made ahead, stir in the club soda just before serving so the drink stays fizzy.*

**1 cup water**

**1/4 cup sugar**

**1/4 cup torn verbena leaves**

**3/4 cup dry gin**

**3/4 cup club soda, chilled**

**1/4 cup (2 limes) fresh lime juice**

**lemon verbena sprigs (optional)**

**lime slices (optional)**

In a small saucepan, combine the water and sugar.

Rub the torn verbena in order to bruise it. Add the verbena to the pan.

Bring the sugar mixture to a boil, stirring gently as needed to dissolve the sugar evenly. Cook for 30 seconds.

Remove from the heat. Cool Completely.

Strain the mixture through a sieve over a bowl. Discard the solids.

Combine the sugar mixture, gin, club soda and lime juice.

Serve over ice.

Garnish with verbena sprigs and lime slices, if desired.

Yield: 4 1/2 cup

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Per Serving (excluding unknown items): 53 Calories; trace Fat (0.2% calories from fat); trace Protein; 14g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 11mg Sodium. Exchanges: 0 Fruit; 1 Other Carbohydrates.