



Wild Thymes & Cool Breezes

ENJOY A REFRESHING COCKTAIL MIDST THE COOL, DESERT AND COASTAL BREEZES.

INGREDIENTS

- ¾ oz. Fresh lime juice
- 1 oz. **BPT simple syrup** see recipe below
- 2 ea. Mint sprigs
- 1 ¾ oz. Nolet's Gin
- 3 dashes Bitter Truth grapefruit bitters
- 1 oz. Trader Joe's or Gosling's Ginger Beer

Garnish w/lime wheel speared with a mint sprig

RIMMER

- 3 parts Superfine sugar
- 2 parts Kosher salt
- Chipotle powder to taste / smell

BPT SIMPLE

- Muddle fresh thyme and black pepper corns (about 2 tbsp. for 12oz of syrup)
- Mix 1:1 simple
 - 1 part sugar
 - 1 part boiling water
- Pour hot simple over muddled spices
- Let steep until cool
- Strain and refrigerate

METHOD

- Add the lime juice, simple syrup, and a mint sprig to a shaker tin
- Muddle well
- Rim glass
- Add the gin, grapefruit bitters and ice to the cocktail shaker
- Shake well
- Double strain into highball glasses over fresh ice. (Double strain will eliminate shards of mint in the final presentation)
- Top off with a splash of ginger beer
- Garnish with the remaining mint spring and lime wheel

MISE EN PLACE

TOOLS YOU WILL NEED
TO MUDDLE AND
ASSEMBLE



IN PREPARATION

- Prepare the rimmer
- Prepare the BPT simple syrup
- Juice the lime
- Rinse and dry the mint

FOR STARTERS

- Cutting board - wood or plastic
- Countertop trash bin (for scraps and such)
– can be just a bowl or plastic bag
- Chef's knife or pairing knife
- Towel or wipes

PROPORTIONS FOR BATCHING

2 parts fresh lime juice
3 parts **BPT simple syrup**
7 parts gin
4 parts ginger beer

ESPECIALLY FOR TODAY

- Measuring cup with ounces
- Citrus juicer or fork to extract juice
- Shaker tin
- Muddler
- Strainer
- High ball glass or 16 oz. Glass

GIN ALTERNATIVES

1. Nolet's
2. Tanqueray rangpur
3. Gordon's
4. Taquila silver

