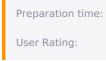
# Sour Cherry Gin Cocktail



10 mins

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## Ingredients

50mls gin (black brewing company, Margaret river) 30mls Cherry/thyme/vanilla syrup 20mls red okar (applewood distillery) Juice of one lime One egg white

#### Syrup

1 cup of fresh halved cherries

- 1 cup of water
- 1 bunch of thyme
- 1 vanilla pod halved
- 1 tablespoon of cherry jam

## Method

- 1. Shake the first 4 ingredients with ice for 20 seconds, remove ice and add egg white
- 2. Shake vigorously for 1 minute and pour in to a glass.
- 3. Garnished with a thyme wreath and sprigs of red celosia.

#### Syrup

1. Simmer all on your stove top for 7 mins or until the cherries start to break down. Let cool and strain through a Muslin cloth

Optional: Make extra for a ham glaze or to pour on ice cream.

## **Nutritional Information**



All nutrition values are per serve.