

CHERRY GIN SOUR

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Categories: Entertaining



Preparation: **10** mins

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

Shake the first 4 ingredients with ice for 20 seconds, remove ice and add egg white

Shake vigorously for 1 minute and pour in to a glass.

Garnished with a thyme wreath and sprigs of red celosia.

Syrup

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.