

# Lemon-Basil Gin Burst Cocktail

prep & cook 5min ★ total time 20min ★ servings 1

## INGREDIENTS

1 c sugar  
1 c water  
2 oz gin  
1 oz fresh lemon juice  
2/3 oz simple syrup  
basil leaves, 10  
basil sprig, garnish

## INSTRUCTIONS

### *Make the simple syrup*

Heat the sugar and water in a saucepan over medium heat. Do not boil. Stir until sugar dissolves, about 3 to 5 minutes, then remove the pan from the stove. Cool. Transfer the syrup to a clean bottle or jar. Cover and refrigerate.

### *Make the cocktail*

Muddle basil leaves with lemon juice and simple syrup. Add ice and gin and shake. Double-strain into a chilled cocktail glass with ice. Garnish with a basil sprig.

