

Aromatic cocktails

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Herbal cocktails are everywhere and a number of spices are perfect drink ingredients as well.

In fact, adding herbs and spices to cocktails is the simplest way to experiment with flavors, impress your guests and introduce them to an extraordinary cocktail experience.

Aromatic herbs and spices can be used in three different ways:

- 1)crushed or mashed directly in the cocktail;
- 2)in infusion, added to the cocktail;
- 3) In syrup, added to the cocktail.



Rosemary

Because of the hearty, savory nature of rosemary, it works best in sweet, citrusy cocktails.

Rosemary can be muddled or incorporated into a syrup, or infused into liquor. Adding a sprig as a garnish will infuse a drink with flavor or you can burn it to smoke your glass.

It can be used in rum, tequila, vodka, and whiskey recipes. It's one of the few herbs that can stand up to scotch, too.

If you time it right, rosemary is also really nice with rhubarb and you'll want to try the rhubarb-rosemary daiquiri in the spring. For cool-weather drinks, the herb is perfect with cranberries.



Jalapeñaas Queen (Spicy Gin Cocktail with Rosemary and Pineapple)

Ingredients For jalapeño gin and rosemary simple syrup:

- 1 fifth (750 milliliters) gin
- 4 jalapeños—seeds, rinds, and all—cut into rounds
- 1 cup sugar
- 1 cup water
- 4 to 5 whole sprigs rosemary

For 1 drink:

- 2 ounces jalapeño gin, from above
- 1 ounce rosemary simple syrup, from above
- 2 ounces lime juice
- 2 ounces pineapple juice



Directions

First, prepare the jalapeño gin. Dump the gin into a large bowl. Add jalapeño slices and let sit at room temperature for 1 to 2 hours.

Strain through a fine mesh sieve. You can return this liquid back to the bottle; it will keep for several months in the refrigerator. Stick sugar, water, and rosemary sprigs in a pot and set over medium-high heat. Bring to a boil, stirring constantly, until the sugar has dissolved. Allow to cool completely, at least 30 minutes.

Will keep (in a jar, a bottle, or whatever you've got) for a few weeks in the refrigerator.

When all is set, make drinks! Pour all ingredients for the drink into a glass and stir. To serve, dump into a fresh glass over ice.

