



Cold Snap Smash

20
minutes
or less

INGREDIENTS

BASIL-SPICED SIMPLY SYRUP

½ cup Hy-Vee granulated sugar

4 oz water

2 (3½-in.) cinnamon sticks

8 whole cloves

8 fresh basil leaves

DRINK

2 (⅛-in.-thick) slices peeled gingerroot

2 oz Triple Sec

1 oz fresh lime juice

1 oz Basil-Spiced Simple Syrup

3 dash(es) orange bitters

Orange slice, for garnish

Fresh basil, for garnish

PREPARATION

1 For Basil-Spiced Simple Syrup, bring sugar, water, cinnamon sticks, cloves and basil to a gentle boil in a small saucepan over medium-high heat; reduce heat. Simmer, uncovered, for 8 to 10 minutes or until reduced to ½ cup. Strain through a fine-mesh strainer set over a bowl; discard spices and basil. Cool syrup. Store covered in refrigerator for up to 1 week.

2 For each drink, muddle gingerroot in a cocktail shaker. Add Triple Sec, lime juice, Basil-Spiced Simple Syrup, orange bitters and ice to the cocktail shaker. Cover and shake well until chilled.

3 Strain into 1 (10-oz.) ice-filled cocktail glass. Garnish with orange slice and basil, if desired.

NUTRITION FACTS

Calories: 120

Total Fat: 0g

Saturated Fat: 0g

Trans Fat: 0g

Cholesterol: 0mg

Sodium: 25mg

Carbohydrates: 19g

Fiber: 0g

Sugar: 17g

Protein: 0g