

The Snap Pea Gimlet

You'll Need:

- .75 ounce lime juice
- .75 ounce simple syrup
- 2 ounces gin
- 6 snap peas

Step One: Get around five of snap peas and muddle them in the bottom of a shaker. If you don't have a muddler, find a big wooden spoon and use the handle to smash your peas - just break them up a bit.

Step Two: Add .75 ounce simple syrup to your shaker. (Simple syrup is equal parts warm water and white sugar, stirred until dissolved.)

Step Three: Fresh lime juice is key, so juice a lime, and put .75 ounce lime juice in your shaker.

Step Four: Add 2oz of gin (or any other clear spirit like vodka, blanco tequila, or white rum also works).

Step Five: Next, add around 6 ice cubes to your shaker, and shake everything vigorously for about 20 seconds. Once you're done, strain your cocktail in a rocks glass filled to the rim with ice. Garnish with a pea if you'd like!

LEMON FIZZ COCKTAIL

INGREDIENTS

- 2 oz vodka
- 1 oz [rhubarb simple syrup](#)
- 1 oz fresh squeezed lemon juice
- club soda or dry sparkling wine

INSTRUCTIONS

Add the vodka, rhubarb simple syrup, and lemon juice to a cocktail shaker and fill with ice. Shake vigorously, and then strain into a glass filled with fresh ice. Top with club soda or sparkling wine, and garnish with lemon wheel.

RHUBARB SIMPLE SYRUP

- 1 cup water
- 1 cup rhubarb, chopped up into ½ inch pieces
- 1/2 cup sugar

INSTRUCTIONS:

Combine all ingredients in a saucepan and bring to a boil. Reduce heat and simmer 20-25 minutes until the rhubarb has fallen apart and the mixture has thickened. Remove, and allow it to cool to room temperature. Strain into a glass jar through a very fine mesh strainer while gently pressing the fruit to extract as much of that delicious juice as possible. *Discard the solids or use as a jam.* Store in the refrigerator for several weeks.