

Gin Fizz Lemonade

Swick

Serves 1 | Active Time: 5 minutes | Total Time: 5 minutes

Chef's Notes

This lemon juice gin cocktail is dangerously smooth and refreshing. We like to use either Bombay Gin or Tanqueray Gin but really any good gin will do.

Here is a recipe for Simple Syrup.

Step 1: Preparing the Ingredients

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| • 1 oz simple syrup (per drink) | To start, make some Simple Syrup (if you do not already have some). |
| • 1 oz fresh lemon juice (per drink) | |
| • 2 oz gin (per drink) | Next squeeze 2 or 3 lemons – you need enough for 1 ounce per drink. |
| • 1 to 2 oz club soda (per drink) | Lastly gather the gin and club soda. |

Step 2: Mixing the Drink

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| • 1 lemon (wedges for garnish) | To mix the drink, pour the lemon juice, simple syrup and gin into a martini shaker full of ice. Depending on how sweet you like your drinks, you may only want to use about 1/2 to 1 ounce of simple syrup per drink. |
| | Shake to combine the ingredients and then pour into glasses full of ice. Top up with club soda to taste. Now taste to see that it is sweet enough for you. If not, add a touch more simple syrup until you reach the desired sweetness. |
| | Place a small lemon wedge on the rim of each drink. |