

PLYMOUTH BASIL KEY-LIME-ADE

Prepared by: Matthew Nelson

Source: GQ.com

½ English Cucumber, thinly sliced
16 fresh basil leaves
¾ cups granulated sugar
½ cup Nellie Joe's Key Lime Juice
½ cup soda water
1 750ml bottle of Plymouth Gin

Thinly slice half of a cucumber, and set the other half aside for later use.

Grab 16 fresh leaves of basil (approximately a handful) and smash the leaves between your hands to release the oils.

Toss the basil and cucumber slices into a pitcher.

Bring on the sweetness. Add ¾ cup of granulated sugar to the pitcher.

Balance that out with ½ cup of Nellie Joe's Key Lime Juice.

And keep things popping with ½ cup of soda water.

Swirl the contents together for 10-15 seconds to dissolve the sugar and incorporate the flavors.

Top it off with a full bottle (750 ml) of Plymouth gin and a handful of ice cubes.

Matthew's Notes: Make a double batch- a single is not enough! I would make these again.

