



Wednesday, April 22, 2015

Spring Fresh Cocktail



This drink wasn't initially what I intended, but after my plans didn't quite work out, I nonetheless ended up with a refreshing, satisfying drink.

Originally, I had planned to infuse homemade lemonade with fresh thyme. I tried an infusion technique involving an [ISI Cream Whipper](#). The idea is to use nitrous oxide to quickly infuse flavor into the liquid. Unfortunately, it didn't really work. Although I'm sure the technique is great for some ingredients, I couldn't discern any thyme flavor in my lemonade. I may have to try it again sometime.

However, since I already had the cream whipper out, I decided to try carbonating it. Although this isn't the express purpose for the device, it will take carbon dioxide cartridges (if you had a soda siphon, you could use that instead, but I don't). The carbonated lemonade tasted fantastic and gave the drink an extra refreshing quality.

Spring Fresh Cocktail

8-10 spearmint leaves, plus a sprig for garnish
1/2 oz. Yellow Chartreuse
1 1/2 oz. Aviation gin (or other herbaceous American gin)
1/2 oz. Cocchi Americano
2 dashes grapefruit bitters
3-4 oz. carbonated lemonade (see below)

Combine 8-10 spearmint leaves and Yellow Chartreuse in a cocktail shaker. Muddle the mint leaves. Add the gin, Cocchi Americano and grapefruit bitters. Add ice and shake until cold. Strain into a rocks glass with ice. Top with carbonated lemonade and garnish with mint sprig.

Carbonated Lemonade

1 cup hot water
1/2 cup sugar
1/3 cup fresh lemon juice

Combine hot water and sugar in a jar or glass measuring cup and stir until the sugar dissolves. Stir in the fresh lemon juice. Add the mixture to an [ISI Cream Whipper](#) and charge with one carbon dioxide cartridge. With the whipper in the upright position, cover the nozzle with a towel and release the pressure completely. Unscrew the top and pour out the carbonate lemonade (do not attempt to dispense the lemonade from the nozzle).

Posted by [Cook In / Dine Out](#) at 12:00 AM