



THE LADY SAGE GIN COCKTAIL BY THE GIN QUEEN



I'm still busy researching herb and gin cocktails, and this week it was the turn of sage. This slightly bitter herb is often paired with lemon in cooking, so is an obvious garnish for a gin and tonic. You could also make up a batch of sage simple syrup to add to gin and soda for a refreshing alternative to a G&T.

However, I wanted to try something a little more sophisticated (but still easy!) and Ryan Magarian's The Lady Sage Gin Cocktail was the perfect choice.



The Lady Sage Cocktail is riff on a White Lady which is essentially a gin sour with an egg white added. This simple but delicious cocktail is easy to do at home (if I can do it, anyone can!) and if you pot up a small sage plant you'll always be ready to whip up a batch for friends.

The Lady Sage Gin Cocktail

Ingredients

60ml Aviation American Gin
2 leaves Sage
20ml Freshly pressed lemon juice
20ml Simple syrup
1 egg white

Method

Gentle muddle the sage in a cocktail shaker. Add the gin, lemon juice, simple syrup and egg white and dry shake (without ice) for a few seconds. Then add ice and shake hard until the outside of the shaker is very cold.

Fine strain into a chilled glass and garnish with a sage leaf.

Enjoy!

