

Persimmon Sour



Vegetarian



Vegan



Gluten Free



Dairy Free

READY IN



10 min.

SERVINGS



1

CALORIES



641 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 1.8 ounces hendrick's gin
- ☐ 1 serving lime
- ☐ 1 ounce juice of lime freshly squeezed
- ☐ 1.5 ounce persimmon
- ☐ 2 persimmon such as fuyu
- ☐ 0.5 ounce simple syrup glaze to taste

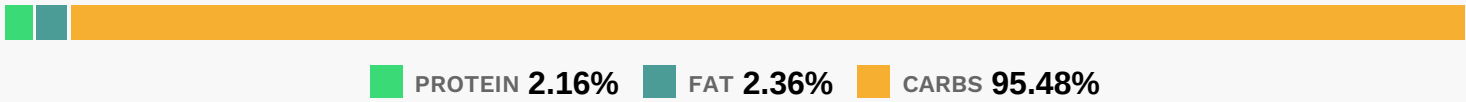
Equipment

- ☐ blender

Directions

- ☐ First, make a persimmon purée by blending two persimmons—stem removed—with 1/2 to 1 ounce simple syrup (to taste) in a blender.
- ☐ In a cocktail shaker filled with ice, combine 1 1/2 ounces persimmon purée, with gin and lime juice. Shake for 15 seconds.
- ☐ Strain into a glass and garnish with a lime slice.

Nutrition Facts



Properties

Glycemic Index:147, Glycemic Load:63.43, Inflammation Score:-7, Nutrition Score:9.6313043100678%

Flavonoids

Eriodictyol: 0.62mg, Eriodictyol: 0.62mg, Eriodictyol: 0.62mg, Eriodictyol: 0.62mg Hesperetin: 2.97mg, Hesperetin: 2.97mg, Hesperetin: 2.97mg Naringenin: 0.14mg, Naringenin: 0.14mg, Naringenin: 0.14mg, Naringenin: 0.14mg Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg

Nutrients (% of daily need)

Calories: 640.85kcal (32.04%), Fat: 1.54g (2.36%), Saturated Fat: 0g (0.02%), Carbohydrates: 139.67g (46.56%), Net Carbohydrates: 139.52g (50.74%), Sugar: 10.87g (12.08%), Cholesterol: 0mg (0%), Sodium: 13.09mg (0.57%), Alcohol: 16.57g (100%), Alcohol %: 4.45% (100%), Protein: 3.15g (6.31%), Vitamin C: 258.62mg (313.48%), Iron: 10.02mg (55.69%), Potassium: 1217.54mg (34.79%), Calcium: 108.34mg (10.83%), Phosphorus: 105.68mg (10.57%), Vitamin B1: 0.03mg (1.92%), Copper: 0.02mg (1.08%)