



Pomelo and Basil Cocktail



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



5 min.

SERVINGS



1

CALORIES



939 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 6 large basil fresh
- ☐ 1.5 ounce hendrick's gin
- ☐ 1 ounce pepperoncini pepper juice freshly squeezed
- ☐ 0.8 ounce simple syrup glaze
- ☐ 1 cup sugar
- ☐ 1 cup water

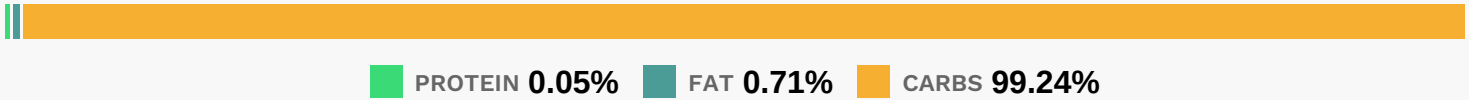
Equipment

- ☐ sauce pan

Directions

- ☐ Combine sugar and water in a small saucepan over medium-high heat. Stir to dissolve sugar and bring to a boil.
- ☐ Add basil leaves, reduce to a simmer and continue to cook for 10 minutes.
- ☐ Remove from heat and let cool completely. Strain before bottling.
- ☐ For the cocktail, fill a cocktail shaker with ice.
- ☐ Add pomelo juice, basil simple syrup, and gin. Shake vigorously for about 10 seconds. Strain into a chilled cocktail glass and garnish with pomelo slice.

Nutrition Facts



Properties

Glycemic Index:195.84, Glycemic Load:140.92, Inflammation Score:-1, Nutrition Score:1.8291304422461%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Catechin: 0.35mg, Catechin: 0.35mg, Catechin: 0.35mg, Catechin: 0.35mg Epicatechin: 1.34mg, Epicatechin: 1.34mg, Epicatechin: 1.34mg, Epicatechin: 1.34mg Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg

Nutrients (% of daily need)

Calories: 939.02kcal (46.95%), Fat: 0.69g (1.06%), Saturated Fat: 0.01g (0.05%), Carbohydrates: 218.02g (72.67%), Net Carbohydrates: 217.92g (79.24%), Sugar: 217.9g (242.11%), Cholesterol: 0mg (0%), Sodium: 27.82mg (1.21%), Alcohol: 14.2g (100%), Alcohol %: 3.39% (100%), Protein: 0.1g (0.21%), Vitamin K: 9.96µg (9.49%), Iron: 0.99mg (5.51%), Copper: 0.08mg (3.88%), Vitamin B2: 0.06mg (3.48%), Manganese: 0.06mg (3.21%), Vitamin A: 126.88IU (2.54%), Vitamin B1: 0.04mg (2.46%), Selenium: 1.38µg (1.98%), Magnesium: 7.45mg (1.86%), Calcium: 18.38mg (1.84%), Potassium: 53.96mg (1.54%)