



Ingredients

	2 ounce hendrick's gin (according to preference)
	0.5 teaspoon granulated sugar

- 0.8 ounce juice of lemon freshly squeezed
- 1 dash miracle mile yuzu bitters

Equipment

sieve

Directions In a sturdy, thick-bottomed pint glass from a Boston shaker, use a bar muddler to crush 3 sprigs thyme, ginger, sugar and lemon juice until the ginger is smashed and the thyme is well bruised; about 10 seconds. Pour the gin or vodka into the mixture; swirl or stir lightly until sugar is fully dissolved. Fill the metal part of a Boston shaker 2/3 full with medium ice cubes.

Pour the muddled gin or vodka mixture (including solids) over the ice, then cap the shaker with the pint glass. Shake vigorously until well chilled; about 20 seconds. Uncap the pint glass and use a Hawthorn strainer to strain the liquid from the shaker into a chilled cocktail or coupe glass; it's fine if bits of thyme and ginger are included in the pour.

Garnish with remaining thyme sprig and a lemon chip; its oil expressed onto the surface and rubbed onto the rim then dropped on top. Finish the cocktail with a dash of bitters, if using.

Nutrition Facts



Properties

Glycemic Index:85.09, Glycemic Load:1.4, Inflammation Score:-2, Nutrition Score:0.70826085089989%

Flavonoids

Eriodictyol: 1.04mg, Eriodictyol: 1.04mg, Eriodictyol: 1.04mg, Eriodictyol: 1.04mg Hesperetin: 3.08mg, Hesperetin: 3.08mg, Hesperetin: 3.08mg, Naringenin: 0.29mg, Naringenin: 0.29mg, Naringenin: 0.29mg, Quercetin: 0.08mg, Quercetin: 0.08mg,

Nutrients (% of daily need)

Calories: 143.65kcal (7.18%), Fat: 0.06g (0.09%), Saturated Fat: 0.01g (0.05%), Carbohydrates: 3.56g (1.19%), Net Carbohydrates: 3.47g (1.26%), Sugar: 2.55g (2.83%), Cholesterol: Omg (0%), Sodium: 0.81mg (0.04%), Alcohol: 18.94g (100%), Alcohol %: 29.65% (100%), Protein: 0.09g (0.18%), Vitamin C: 8.52mg (10.32%), Folate: 4.25µg (1.06%)