

Sweet Basil Gimlet



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



45 min.

SERVINGS



6

CALORIES



259 kcal

BEVERAGE

DRINK

Ingredients



1 bunch basil plus more for garnish chopped



2 cup plymouth gin



1 cup juice of lime freshly squeezed



0.5 cup sugar

Equipment



bowl

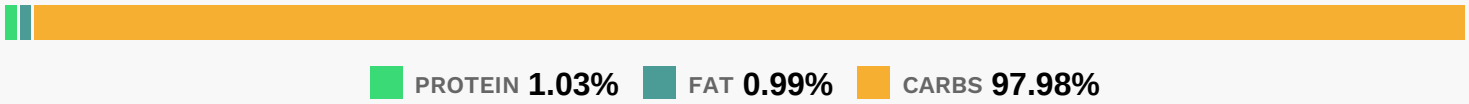


sauce pan

Directions

- ☐ In a small sauce pan combine sugar with 1 cup water. Cook over medium-high heat until the sugar dissolves, about 5 minutes. Turn off the heat.
- ☐ Add the chopped basil to a heat proof bowl then pour the ssyrup over the leaves to steep about 30 minutes. Strain the mixture, discarding the basil.
- ☐ Let cool completely.
- ☐ Add the basil simple syrup, gin and limejuice to a medium-sized pitcher.
- ☐ Pour the cocktail into an ice filled old-fashioned glass. Garnsih with a sprig of basil.
- ☐ Serve.

Nutrition Facts



Properties

Glycemic Index:25.85, Glycemic Load:11.64, Inflammation Score:-4, Nutrition Score:1.6443478277196%

Flavonoids

Eriodictyol: 0.88mg, Eriodictyol: 0.88mg, Eriodictyol: 0.88mg, Eriodictyol: 0.88mg Hesperetin: 3.62mg, Hesperetin: 3.62mg, Hesperetin: 3.62mg, Hesperetin: 3.62mg Naringenin: 0.15mg, Naringenin: 0.15mg, Naringenin: 0.15mg, Naringenin: 0.15mg Quercetin: 0.21mg, Quercetin: 0.21mg, Quercetin: 0.21mg, Quercetin: 0.21mg

Nutrients (% of daily need)

Calories: 259.36kcal (12.97%), Fat: 0.09g (0.14%), Saturated Fat: 0g (0.02%), Carbohydrates: 20.03g (6.68%), Net Carbohydrates: 19.85g (7.22%), Sugar: 17.32g (19.24%), Cholesterol: 0mg (0%), Sodium: 1.83mg (0.08%), Alcohol: 26.72g (100%), Alcohol %: 24.48% (100%), Protein: 0.21g (0.42%), Vitamin C: 12.34mg (14.96%), Vitamin K: 5.78µg (5.5%), Manganese: 0.04mg (1.88%), Vitamin A: 90.5IU (1.81%), Copper: 0.03mg (1.7%), Potassium: 53.06mg (1.52%), Folate: 4.94µg (1.24%), Vitamin B1: 0.02mg (1.02%), Magnesium: 4.08mg (1.02%)