



Thai Basil Infused Passionfruit Collins



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



5 min.

SERVINGS



2

CALORIES



197 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

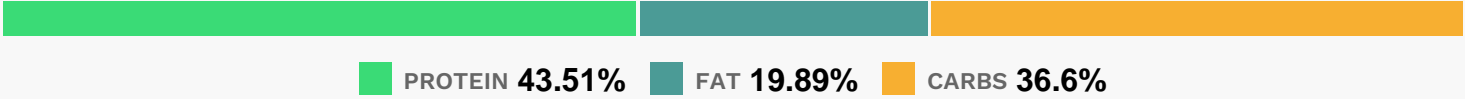
- ☐ 2 ounce ed club soda or as needed
- ☐ 1 scoop cracked ice
- ☐ 2 servings ice cubes as needed
- ☐ 20 thai basil leaves
- ☐ 6 ounce vodka
- ☐ 1 ounce cointreau
- ☐ 1 ounce cointreau

Equipment

Directions

- ☐ Place the basil leaves in a small jar.
- ☐ Add vodka cover jar and let infuse at least 1 hour and up to 8 hours. When ready to serve place 2 halves passion fruit into a cocktail shaker. Muddle until pulpy. Strain the basil infused vodka into the cocktail shaker, discard basil.
- ☐ Add cointreau and cracked ice. Shake vigorously. Strain into 2 ice filled Collins glasses, dividing liquid evenly between them both. Top with club soda.
- ☐ Garnish each with 2 more halves passion fruit.
- ☐ Serve immediately.

Nutrition Facts



Properties

Glycemic Index:42.5, Glycemic Load:0.03, Inflammation Score:-4, Nutrition Score:1.37782609155%

Nutrients (% of daily need)

Calories: 197.38kcal (9.87%), Fat: 0.03g (0.04%), Saturated Fat: 0g (0.01%), Carbohydrates: 0.11g (0.04%), Net Carbohydrates: 0.04g (0.02%), Sugar: 0.01g (0.01%), Cholesterol: 0mg (0%), Sodium: 9.79mg (0.43%), Alcohol: 28.41g (100%), Alcohol %: 20.7% (100%), Protein: 0.13g (0.25%), Vitamin K: 16.6µg (15.81%), Vitamin A: 211IU (4.22%), Manganese: 0.05mg (2.31%), Copper: 0.03mg (1.73%), Calcium: 10.19mg (1.02%)