



The 108



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



7200 min.

SERVINGS



1

CALORIES



2951 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 10 cardamom pods green
- ☐ 3 ounces garam masala
- ☐ 0.8 ounce hendrick's gin
- ☐ 1.5 ounces hendrick's gin
- ☐ 750 mL hendrick's gin
- ☐ 0.5 ounce lillet blanc
- ☐ 1 ounce maple syrup
- ☐ 8 ounces maple syrup

☐ 24 ounces water

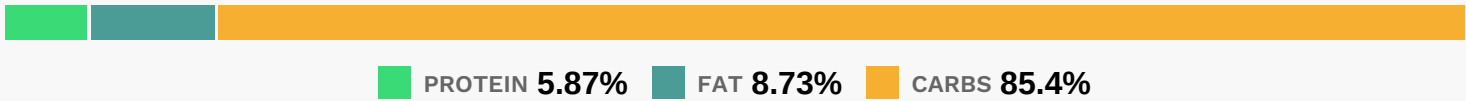
Equipment

☐ frying pan

Directions

- ☐ Place water in a small sauc pan over medium heat. Once warm, add maple syrup and garam masala. Stir until blended.
- ☐ Let cool.
- ☐ Place gin and and cardamom in a large glass jar.
- ☐ Let rest for 5 days. Strain before use.
- ☐ To Make Cocktail: Fill a cocktail shaker with ice.
- ☐ Add Old Raj Gin, masala syrup, cardamom infused gin, and Lillet. Shake well and strain into a coupe glass.

Nutrition Facts



Properties

Glycemic Index:123, Glycemic Load:63.15, Inflammation Score:-10, Nutrition Score:19.852608659993%

Nutrients (% of daily need)

Calories: 2950.64kcal (147.53%), Fat: 9.84g (15.15%), Saturated Fat: 0.14g (0.85%), Carbohydrates: 216.8g (72.27%), Net Carbohydrates: 198.44g (72.16%), Sugar: 154.1g (171.22%), Cholesterol: 0mg (0%), Sodium: 115.61mg (5.03%), Alcohol: 277.83g (100%), Alcohol %: 18.74% (100%), Protein: 14.91g (29.82%), Manganese: 11.62mg (580.84%), Vitamin B2: 3.31mg (194.69%), Fiber: 18.36g (73.43%), Calcium: 375.12mg (37.51%), Magnesium: 106.18mg (26.55%), Zinc: 3.68mg (24.52%), Potassium: 814.37mg (23.27%), Iron: 3.4mg (18.91%), Copper: 0.36mg (17.93%), Vitamin B1: 0.26mg (17.16%), Phosphorus: 68.58mg (6.86%), Vitamin C: 4.2mg (5.09%), Vitamin B6: 0.05mg (2.71%), Vitamin B3: 0.53mg (2.67%)