



Tomato Gin Cobbler with Peaches and Basil

 Vegetarian  Vegan  Gluten Free  Dairy Free

READY IN



60 min.

SERVINGS



1

CALORIES



929 kcal

DESSERT

Ingredients

- 1 serving basil for garnish
- 8 medium basil
- 16 ounces beefsteak tomatoes cut into large chunks (one large)
- 1 cup hendrick's gin dry such as beefeater
- 3 ounces hendrick's gin
- 0.3 ounce juice of lemon
- 1 slices peaches for garnish
- 0.3 cup peaches fresh diced ()

0.5 teaspoon sugar

Equipment

sieve

blender

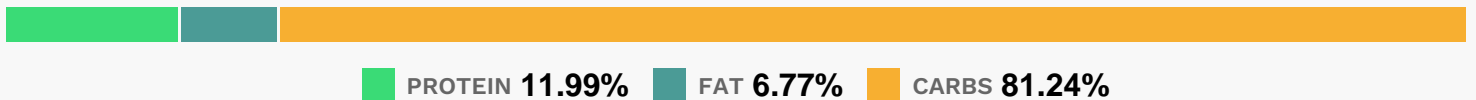
cheesecloth

Directions

Combine the tomato and gin in a blender. Pulse a few times on medium to break up the tomato then blend for about 5 more seconds to form a pulpy puree. Strain the puree through a very fine mesh strainer or a less fine one lined with a double layer of cheesecloth. Stir it gently a few times as it strains, but do not press. Strain until it stops dripping on its own, about 15 minutes. Store in the fridge if not using immediately.

For the Tomato Gin Cobbler: Muddle the peaches, basil leaves, and sugar in the bottom of a cocktail shaker until the peaches form a chunky puree. Fill the shaker with ice and add the tomato gin and lemon juice. Shake until well chilled, about 15 seconds. Strain into an ice filled old fashioned glass and garnish with plenty of additional basil and peach slices.

Nutrition Facts



Properties

Glycemic Index:358.59, Glycemic Load:13.18, Inflammation Score:-10, Nutrition Score:25.044347452081%

Flavonoids

Cyanidin: 3.94mg, Cyanidin: 3.94mg, Cyanidin: 3.94mg, Cyanidin: 3.94mg Catechin: 10.1mg, Catechin: 10.1mg, Catechin: 10.1mg, Catechin: 10.1mg Epigallocatechin: 2.14mg, Epigallocatechin: 2.14mg, Epigallocatechin: 2.14mg, Epigallocatechin: 2.14mg Epicatechin: 4.8mg, Epicatechin: 4.8mg, Epicatechin: 4.8mg, Epicatechin: 4.8mg Epigallocatechin 3-gallate: 0.62mg, Epigallocatechin 3-gallate: 0.62mg, Epigallocatechin 3-gallate: 0.62mg, Epigallocatechin 3-gallate: 0.62mg Eriodictyol: 0.35mg, Eriodictyol: 0.35mg, Eriodictyol: 0.35mg, Eriodictyol: 0.35mg Hesperetin: 1.03mg, Hesperetin: 1.03mg, Hesperetin: 1.03mg, Hesperetin: 1.03mg Naringenin: 3.18mg, Naringenin: 3.18mg, Naringenin: 3.18mg, Naringenin: 3.18mg Kaempferol: 0.86mg, Kaempferol: 0.86mg, Kaempferol: 0.86mg, Kaempferol: 0.86mg Myricetin: 0.59mg, Myricetin: 0.59mg, Myricetin: 0.59mg, Myricetin: 0.59mg Quercetin: 4.01mg, Quercetin: 4.01mg, Quercetin: 4.01mg, Quercetin: 4.01mg

Nutrients (% of daily need)

Calories: 929.2kcal (46.46%), Fat: 1.52g (2.34%), Saturated Fat: 0.17g (1.07%), Carbohydrates: 41g (13.67%), Net Carbohydrates: 32.37g (11.77%), Sugar: 31.35g (34.83%), Cholesterol: 0mg (0%), Sodium: 52.92mg (2.3%), Alcohol: 108.57g (100%), Alcohol %: 13.78% (100%), Protein: 6.05g (12.1%), Vitamin A: 4722.54IU (94.45%), Vitamin C: 74.24mg (89.99%), Vitamin K: 63.57µg (60.55%), Potassium: 1354.7mg (38.71%), Manganese: 0.76mg (38.07%), Fiber: 8.63g (34.51%), Vitamin E: 4mg (26.67%), Copper: 0.52mg (25.87%), Vitamin B3: 4.44mg (22.22%), Vitamin B6: 0.43mg (21.44%), Folate: 85.31µg (21.33%), Magnesium: 70.08mg (17.52%), Phosphorus: 170.52mg (17.05%), Vitamin B1: 0.24mg (16.01%), Iron: 2.22mg (12.36%), Vitamin B2: 0.17mg (9.9%), Zinc: 1.42mg (9.46%), Vitamin B5: 0.74mg (7.38%), Calcium: 63.22mg (6.32%), Selenium: 4.35µg (6.21%)