

Botanical Garnishes

Some great cocktails can be enhanced through the use of botanical garnishes.

Here are a couple of examples for you to try at home.

The first is not a botanical but an orange peel.

First, peel a one inch wide 4 inch strip of orange rind, preferably from a navel orange because of its thick skin. Next, take a lighter and start to warm the edge of the peel. Once you can smell the peel starting to brown, squeeze it over a drink that has already been prepared and watch the oils and essence spray over the top of the drink. By heating the peel, more of the oils will be released for a much stronger flavour once it is pinched. Once you have done this, fold the peel over the rim of the glass and slide it to cover the perimeter of the bowl. This works great for hot toddies as well as for white cosmos.

Botanicals such as mint, rosemary, basil and dill can work very nicely with a variety of drinks. Rosemary tastes great in gin and lemon mixtures. Peel the buds off the stalk and muddle them slightly in the glass. Build your favorite Gin drink that uses lemon over the mixture and enjoy.

Basil, mint and dill can be used to make mojitos using rum, vodka or gin with fruit and sugar muddle mixture. I have found that Basil works well with lemon, Mint with lime and Dill with kiwi.

Enjoy and have some fun.