



# Sips & SPIRITS

## Squonk

- 1 oz Empress 1908 Gin
- $\frac{3}{4}$  oz fresh lime juice (*1 lime*)
- $\frac{3}{4}$  oz simple syrup
- 2 rosemary sprigs
- 2 thyme sprigs
- 1 hollow ice ball

- 1) Make hollow ice ball ahead of time
- 2) Add ice, gin, syrup, and one sprig of each herb
- 3) Shake vigorously
- 4) Add lime juice to cocktail glass
- 5) Using food syringe fill ice ball with mix from cocktail shaker
- 6) Add ice ball with remaining herb sprigs tucked into hole into glass
- 7) Let ice ball melt or crack open **GENTLY** with muddler or food hammer
- 8) Enjoy!

### **Making Simple Syrup:**

- 0) Ingredients:
  - 1 part sugar; 1 part water
- 1) In small pot on medium-high heat, add equal parts sugar and water
- 2) Stir until sugar has dissolved
- 3) Lower to medium heat & let simmer for 5 minutes, stirring occasionally
- 4) Remove from heat & let cool
- 5) Store in fridge up to two weeks in lidded jar

### **Hollow Ice Sphere:**

We used the tutorial from Secret of the Booze to make our hollow ice spheres

[youtu.be/xMEWK6XqTHU](https://youtu.be/xMEWK6XqTHU)