

# A SUGAR SHAKE Recipe

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## Lemon Verbena Blush Cocktail

*The lemon verbena syrup in this drink is also great for sweetening your iced tea!*

- 2½ ounces gin
- ¼ ounce lemon juice
- ¼ ounce lemon verbena simple syrup (recipe follows)
- 1 teaspoon blueberry jam (a big heaping one, if you have a sweet tooth)
- Lemon verbena
- Mint

Reserve a few sprigs of the herbs to use as garnish. Muddle several lemon verbena and mint leaves in a mixing glass with the lemon juice and simple syrup. Add jam and gin to the mixing glass. Add ice to about  $\frac{3}{4}$  cover with tin and shake vigorously. Strain and pour into a rocks glass with a large ice sphere or cube. Garnish with herbs. (Bruising them first—give 'em a hearty spank on your palm—will add a great scent and flavor experience, but then the leaves aren't as pretty. Your call.)

*Alternative presentation (The Non-Blushing Manly Style):* Do not add jam to the glass before shaking. After straining and pouring into the rocks glass, add jam and then add ice and garnish. Serve with a spoon or swizzle stick so the jam can be stirred and broken up. Watch out for big chunks of jam as you sip. Overall, the taste of the drink will be less sweet.

## Lemon Verbena Simple Syrup

- 1 cup sugar
- 1 cup water
- Generous bunch lemon verbena

Combine sugar and water in a saucepan and bring to a boil. Turn off the heat. Bruise the lemon verbena (you can hold the bunch in two hands and twist in opposite directions, like wringing out a towel—not too hard, though; you just want to release the oils, not tear the leaves apart like a savage). Add to the hot syrup and cover. If you are having a stinky kitchen day, it is a perfect time to make this! The entire place will smell amazing. Allow to steep for about 20 minutes. Remove leaves—try to get out any tiny floaters that might be hanging out. Cover again and let cool to room temperature. Once cooled, pour into a glass jar or bottle (strain if necessary to get rid of any leaf bits) and refrigerate. Great for cocktails, desserts and tea!