



THE STRIKER

When using mint in cocktails, you will sometimes want to use the stem as well as the leaves, as the stem contains tons of flavour. We have created a tall drink that is perfect for cocktail hour or to toast the first warm day of summer.

In a cocktail shaker filled with ice, add 1 stalk of mint, 1½ oz Canadian whisky, ½ oz vanilla syrup,* ½ oz lime juice and 3 oz cloudy apple juice. Shake and strain into a tall glass filled with ice. Top with ginger beer and garnish with a long stalk of mint.

*To make vanilla syrup, combine equal parts sugar and boiling water and ¼ vanilla pod. Stir well and allow to cool. Remove vanilla pod before using, or when desired vanilla flavour has been reached.

THE MENTHA MARTINI

Stylish and sophisticated, this cocktail is cool and subtle—the earthy taste of green tea combined with vibrant gin and fresh mint. Serve with light hors d'oeuvres to start a late afternoon cocktail party.

In a cocktail shaker filled with ice, add 1½ oz gin, 3 mint leaves, torn, ½ oz lemon juice, ½ oz simple syrup* and 2 oz chilled green tea. Stir until well chilled and strain into a Martini glass. Garnish with a mint leaf and a lemon twist.

*To make simple syrup, combine equal parts sugar and boiling water; stir till sugar dissolves. **FD**

