

CELERY BASIL COLLINS

- 2 oz gin
- ¾ oz lemon juice
- 1¼ oz celery syrup
- 3-4 basil leaves
- about 1½ oz chilled soda water

In a shaker, muddle the basil in celery syrup. Add remaining ingredients (except soda water) and fill with ice. Fill a collins glass with ice and add the soda water. Shake the cocktail for 8-10 seconds and strain into the glass. Garnish as desired (perhaps a leafy stalk of celery) or not at all.

Celery Syrup

With a Juice Extractor

- 1 cup celery juice - about 6-7 stalks
- ½ cup sugar

Run the celery stalks through the juicer and strain, you'll have about 1 cup of juice. Add ½ cup of sugar for every cup of juice. Briskly stir until sugar is dissolved, this will take a couple minutes. Do not put over heat or you'll risk losing some of those fresh green flavors. Refrigerate.

With a Blender

- 6 celery stalks
- ½ cup sugar

Finely slice the celery and place in the blender. Add the sugar. Blend for 1-2 minutes, or until celery is liquefied. If some sugar is still undissolved, let the mixture sit for a few minutes until it is. Strain out the solids, which will take a few minutes. Refrigerate.

