

The Volpi G&T

Drinking for medicinal purposes? We can drink to that. Brits living in India back in the 1800s needed protection against malaria, and quinine, found in tonic, did the trick. Because the taste was so appalling, they added gin. Genius! Know what else is genius? Making a celery simple syrup and adding grassy sweetness instead of the artificially sweet taste of tonic. So the fizz comes from plain ole seltzer. Take two and call us in the morning.

Ingredients

celery simple syrup

2 large ribs celery, coarsely chopped
1 cup water
1 cup sugar

cocktails

2 tablespoons fresh celery leaves
2 lime wedges
Ice
2 tablespoons chilled celery simple syrup, recipe above
4 ounces London dry gin
4 ounces cold plain seltzer
2 small, tender celery ribs with leaves

special equipment

muddler

Directions

for the simple syrup

Bring the celery, water and sugar to a boil in a medium saucepan over medium-high heat. Let cook for a few minutes, stirring to dissolve the sugar and infuse the liquid. Let cool to room temperature, then pour into a jar and refrigerate, with the celery.

for the cocktails

Divide the celery leaves and lime wedges between two 6-ounce cocktail glasses. Muddle to release the juices and crush the leaves. Fill each glass halfway with ice. Pour 1 tablespoon celery simple syrup, 2 ounces gin and 2 ounces seltzer into each glass and stir. Garnish with celery sprigs.

total time: 12 minutes plus cooling/chilling time

active prep: 12 minutes

serves: 2

difficulty: easy