



# Basil Pomada, Menorca-Style

*adapted from El Quinto Pino; serves 6*

- 1 packed cup fresh basil leaves
- 1 cup organic cane sugar
- 3 cups water
- 1 cup fresh lemon juice
- 12 ounces gin (Alex recommends Plymouth or Beefeater, I used Boodles)

Combine sugar and basil in cuisinart and process until very finely ground.

Scrape basil-sugar into a small bowl and pour the lemon juice over. Set aside to let sugar melt, stirring occasionally, about 15 minutes. Then combine with water and gin in your ice cream maker, and run the machine until the pomada is slushy, similar to a frozen margarita. Pour into a rocks, highball or martini/margarita glass and garnish with a sprig of basil.