

Empress Gin Cocktail with Creme de Violette and Tonic

My own invention, loosely based on an Aviation cocktail



Servings: 1

*1 1/2 ounces Empress gin
1 ounce fresh lemon juice
1 ounce Creme de Violette liqueur
1 sprig fresh rosemary
1 sprig fresh lavender
2 ounces Fever-Tree Mediterranean
Tonic water
ice cubes*

1. Combine the gin, lemon juice and Creme de Violette, in a glass.
2. Add the sprig of rosemary and lavender. Then add ice.
3. Add a couple of ounces of tonic. Stir and serve immediately.

Empress brand gin contains a variety of botanical flavors.

Per Serving (excluding unknown items): 7 Calories; trace Fat (9.9% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium; 1g Total Sugars; 0mcg Vitamin D; 4mg Calcium; trace Iron; 34mg Potassium; 3mg Phosphorus.
Exchanges: .