

Sloe Gin Fizz

Yield: 1 serve | **Prep:** 2 min | **Cook:** 3 min | **Source:** thestranger.online

Sloes are native to Europe and have long been used by the British to create 'shooting Gins' (as they used to be known).

You'd be forgiven for thinking that 'shooting Gins' are for doing shots in bars, but actually, they were favoured by the British aristocracy for sipping from a hip flask in the countryside when shooting birds and game.

Ingredients

- 75 ml of gin (sloe)
- 3 tsp of lemon (juice)
- 1 tsp of syrup (simple)
- 1 Soda Water
- 1 Crushed Ice
- 1 rosemary (sprig, garnish)

Notes

You could switch the rosemary out for a slice or two of lemon if you desire.



Instructions

1. Add the sloe gin, lemon juice and simple syrup to a cocktail shaker filled with crushed ice.
2. Shake until the outside of the cocktail shaker is cold to the touch.
3. Strain into a glass filled with crushed ice.
4. Top up with soda water.
5. Garnish with the rosemary sprig and serve.