



A spin on the classic Americano cocktail, this version is accented with a lemon grass–infused simple syrup and subtle undertones of spearmint.

Lemon Grass Spearmint Cocktail

Yield: 1 serving

INGREDIENTS	MEASUREMENTS	NUTRITION FACTS (per 1 serving)
Granulated sugar	1 cup	Calories 170 Fat 0g Saturated Fat 0g Cholesterol 0mg Sodium 15mg Carbohydrate 21g Fiber 0g Sugars 9g Protein 0g
SupHerb Farms Lemon Grass Purée	1/4 cup	
Campari	3 tbsp	
Sweet vermouth	2 tbsp	
Lemon peel	3-inch strip	
SupHerb Farms Spearmint	1 tsp	DIETARY STATEMENTS Egg Free Nut Free Dairy Free
Ice cubes	1 cup	
Club soda	1/4 cup	
Lemon twist	1	
Mint sprig	1	

PREPARATION

1. Combine 1 cup water, sugar and SupHerb Farms Lemon Grass Purée in saucepan; bring to boil, stirring until sugar is dissolved. Cover and remove from heat; let cool completely. Strain through three layers of cheesecloth. (Simple syrup can be refrigerated for up to 1 month.)
2. In cocktail shaker, combine Campari, vermouth, lemon peel, SupHerb Farms Spearmint and 1 tbsp simple syrup; fill with ice. Shake for 45 to 60 seconds or until well chilled. Strain into Old Fashioned glass; top with ice. Slowly pour in club soda.

TO SERVE

Garnish with lemon twist and mint sprig. Serve immediately.