



*f*² Female
x Founders

"BITTERSWEET SYMPHONY"

Elana Levitan (pictured), wine and beverage director of Town, will walk us through the steps of making your new favourite summer cocktail, or mocktail, using simple ingredients from your fridge and pantry

INGREDIENTS

- Gin, Vodka or Tequila
- Cointreau, Triple Sec or Grand Marnier – *Any orange liqueur will do. If you don't have one, the cocktail will still work without it*
- 1 can of seltzer / carbonated water / club soda
- 1 lemon
- 1 jalapeno (optional for tequila)
- grapefruit basil simple syrup (see recipe)
- ice
- basil/mint sprig for garnish

HELPFUL (BUT NOT NECESSARY) COCKTAIL TOOLS:

- Cocktail shaker – *if you don't have a cocktail shaker, you can mix your cocktail in a measuring cup, bowl or pitcher and strain into a cocktail glass*
- jigger or anything to measure ounces
- Hawthorn strainer/strainer
- hand juicer for lemon
- Collins glass or tall glass

GRAPEFRUIT BASIL SYRUP

Yields about three cups. This is a great base for mocktails or cocktails and will last in the fridge for about 2 weeks. Once the syrup starts to fiz, it is no longer good.

- 2 cups fresh grapefruit juice (approx. 4 large pink grapefruits)*
- 2 cups white or brown sugar
- 2 tbs water
- heaping handful of fresh basil with stems

*you can substitute grapefruit juice for fresh grapefruits as long as there is no added sugar

INSTRUCTIONS

1. Remove the peel from 2 grapefruits and place into a med size pot. *skip If using sugar free grapefruit juice*
2. Add grapefruit juice, sugar and water into pot with the peels.
3. Stir while bringing liquid to a simmer on medium heat until the sugar has dissolved into a liquid.
4. Turn the heat down to low. Tear the basil leaves and stems and place into hot syrup. Stir. Let sit for 10 minutes on low heat.
5. Remove from heat and strain syrup through a fine strainer into a mason jar or non-plastic container to remove the solids.
6. Let cool. Cover and refrigerate. Voila!