

SIMPLE HOMEMADE TONIC SYRUP

Makes about 500ml, enough for 20 large G&Ts using the G&T recipe below. Should keep in the fridge for a few weeks.

Ingredients:

40g cut (not powdered) cinchona bark
360g cold water
220g castor sugar
6.5g (about ½ tbsp) citric acid (can be found in the bakery section of any supermarket)

Method:

1. Put the bark in a saucepan, add the water and then bring to the boil. Turn off the heat, put the lid on the pan and leave for 20 minutes.
2. Strain the liquid into a jug through a muslin cloth (author used 3 layers of unused cloth).
3. Add the sugar and citric acid. Stir, leave to cool, then pour into a sterilised bottle or bottles. (*Note from author: "Yes, it's really that simple!"*).

If you do want to complicate things, herewith some options to adjust flavour profile:

whole Allspice berries, crushed	Juniper berries, crushed
fresh lemongrass	Black Peppercorns
Cardamom	zest and juice of orange
Cloves	zest and juice of lemon
Cinnamon	zest and juice of lime

GIN AND TONIC USING SIMPLE HOMEMADE TONIC SYRUP

Ingredients:

25ml tonic water syrup (recipe above)
50ml gin
75ml soda water (if you have a SodaStream, you can make your own soda water)
Lemon or lime wedge
Ice

Method:

1. Put ice in a glass, add the syrup, gin and soda water, then give it a good stir.
2. Squeeze in a little juice from the citrus wedge, then add the wedge into the glass.
3. Enjoy! (*Note from author: "Now that's what I call a G&T!"*)

<http://www.deliciousmagazine.co.uk/friday-cocktails-how-to-make-your-own-tonic-water/>