COCKTAIL/MOCKTAIL: IT’S 2020 SOMEWHERE

Total Time: 14 minutes
Prep Time: 4
Cook Time: 10 minutes

INGREDIENTS:
• 2 oz Mezcal*
• 1/8 tsp Basil, minced
• 1 oz Green Tea Simple Syrup (1 packet green tea steeped in 50/50 sugar/water mixture)
• 1 Clove
• 1 Sprig of Rosemary
• 1 Cube of ice, preferable the bourgeoisie kind
* For Mocktail Option, add some iced green tea or club soda

EQUIPMENT:
• Cocktail Shaker
• Lighter

DIRECTIONS:
1. Heat 8 oz water in a pot, add 4 oz sugar to the pot. Let boil and reduce to a simmer until it becomes a syrupy glaze you dream of. Add 1 packet green tea to steep for 5 minutes. Don’t forget to take that packet out! Let sit to room temperature, then AND ONLY THEN may you cover it for storage. Lasts 1 week.
2. In the shaker that you definitely didn’t buy just for this, add your basil, clove, mezcal and green tea simple syrup. Shake like you haven’t been to a gym in 8 months. Strain and serve.
3. Garnish with the rosemary sprig and ignite it over your glass of greatness