

Basil-Lime Fizz

INGREDIENTS

2 tablespoons basil syrup (recipe below)

2 tablespoons lime juice

Chilled sparkling water or club soda

Cucumber slices for garnish

Pour the syrup and lime juice into the bottom of a 12-ounce tumbler. Fill the glass about two-thirds full with ice. Pour in the sparkling water as you stir with a spoon.

1 Serving

AeroGarden Basil Syrup

1-1/2 cups basil leaves

1/2 cup fine baker's sugar

1/2 cup water

1/8 teaspoon baking soda

First blanch the basil leaves. Plunge them into a small pot of rapidly boiling water for 10 seconds, then drain and plunge them into a small bowl of ice water. Drain again and gently squeeze excess water from the leaves.

Puree the blanched basil in a blender with the sugar, water and baking soda until you have a dark green liquid, about 30 seconds. Pour the syrup through a fine strainer, stirring with the back of a spoon to help push it through. Store the syrup in a tightly sealed container in the refrigerator, where it will keep for 2 to 3 days.

From award-winning chef and author, Jerry Traunfeld's book "The Herbal Kitchen: Cooking with Fragrance and Flavor"

