



rhubarb

GIN & TONIC
GARNISHING

A photograph of a wooden table set for a drink. On the left is a bottle of Cricket Gin with a purple label. In the center is a small metal bowl containing several dried orange slices. To the right is a large, elegant glass filled with a clear liquid, ice cubes, and garnished with fresh mint leaves, a slice of orange, and a sprig of rosemary. In the foreground, there are more fresh herbs, including a large sprig of rosemary and some mint. The background is softly blurred, showing what appears to be a wooden chair.

The ultimate
garnish guide
from our gin-loving
Head of Creative

JR Marland

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*Some fresh herbs from your garden or windowsill

* Sliced citrus fruit
(Dried, frozen or fresh - try lime, lemon, orange or grapefruit)

A hand is shown dropping ice cubes from a black ice cube tray into a clear glass. The background is a blurred outdoor setting with a wooden fence and greenery. In the foreground, there are two cans of Ever-Tree tonic water and some greenery.

NOW OVER TO JR...

RIGHT,
LET'S
GET
GOING

Add some cubes of ice to
your glass.

IT'S GIN TIME

Now add 2 measures of
your chosen gin.

I love this independent
British gin - Cricketers,
which is distilled in
Berkshire. Give it a try if
you can get hold of it!

ERS



A hand is shown holding a single, perfectly dried orange slice just above a glass filled with a light-colored liquid, presumably gin and tonic. The background is a blurred outdoor setting with a wooden fence and greenery. The text is overlaid on the image in a white, serif font.

NOW FOR YOUR GARNISH

Dried orange slices.

I dried these in the oven on the lowest heat setting for a few hours. It is super easy, reduces waste and gives you an instant stash of beautiful garnishes. Once added to your drink, the fruit will rehydrate and impart its flavour to your gin and tonic...

AND FORAGING

If you have herbs in the garden or on your window sill take a sprig and add to your glass.

Rosemary, basil, sage or coriander.

If you don't have any fresh then add some peppercorns, cardamom or angelica seeds/roots.

TIME FOR TONIC

Add your tonic and any other garmishes to make this extra special.

I have some edible flowers in my garden which makes this gin & tonic a showstopper.

WHEN LIFE GIVES
YOU LEMONS...MAKE
A GIN & TONIC

