

Celebrate the wonderful world of

Scottish Gin

We love Scottish Gin, so to help you celebrate World Gin Day, we asked the gin-loving public to vote for their favourite. From thousands of votes, we've taken the top five gins and are sharing these delicious cocktails for you to create and enjoy at home. Make sure you download our guide to hosting a World Gin Day event. Don't forget to enjoy your gin cocktails responsibly.

It's easy to source all the ingredients from your local supermarket. Once you've made your creation, post a picture on Social Media, tagging us and we will share some of the best pictures.

ISLE OF HARRIS GIN ♦ *The Harris Sipper*



Ingredients:

- 40ml Isle of Harris Gin
- 10ml Crème de Fraise (Strawberry Liqueur)
- 4 Strawberries
- 10ml Lemon Juice
- 100ml Bottlegreen Sparkling Elderflower
- Garnish - lemon wheel, strawberry and skewer.

Preparation:

- Cut a lemon in half and then cut a round wheel from one of the half for the garnish
- Squeeze the juice from a lemon and use a tea strainer to remove the strands of fibre

- Chop 4 strawberries into small chunks
- Get a clean highball glass ready
- In the base of a shaker add the chopped strawberries and add the lemon juice, use a rolling pin to 'muddle' the strawberries down to extract juice
- Pour in Gin and Crème de Fraise
- Fill with ice and shake for 10 seconds
- Pour the shaker through a strainer into a highball filled with cubed ice
- Top with Sparkling Elderflower
- Add garnish.

KINTYRE GIN ♦ *Gin Fizz*



Ingredients:

- 50ml Kintyre Pink Gin
- 20ml Lemon Juice
- 20ml Sugar Syrup
- 1 Egg White
- Soda Water.

Preparation:

- Dry shake first to set egg white then shake over ice and strain into glass.
- Top up with soda water.
- Garnish with mint.

REDCASTLE ♦ *The Red Snapper*



Ingredients:

- 35ml of Redcastle Gin
- 150ml of tomato juice
- 4 dashes of lea & perrins
- 7 drops of tabasco
- Generous squeeze of fresh lemon.

Preparation:

- Shake and strain into a tall glass filled with ice – garnish with a wedge of fresh lemon.

TEASMITH ♦ *Ceylon Cooler*



Ingredients:

- 25ml Lemon Juice
- 25ml Honey Water (a tablespoon of honey into boiling water works perfectly)
- 75ml Teasmith Gin
- 25ml Tea
- 100ml of Aromatic Tonic Water.

Preparation:

- Adjust to taste and garnish with rose and mint and you have yourself the perfect Teasmith cooler.

KIRKJUVAGR ♦ *A Red Rose*



Ingredients:

- Shake together with ice:
- 50ml Kirkjuvagr Orkney Gin
- 50ml Apple Juice
- 1/2 25ml of Grenadine
- 1/2 25ml Sugar Syrup.

Preparation:

- Serve in martini glass and garnish with two fresh rose petals.

