

Jittery Gin Cocktail

- 1/2 c Ungava Gin
- 1 c frozen cherries
- 2 T lime juice (1 lime)
- 2 T maple syrup
- 1/2 t grated ginger
- mint leaves, as garnish
- tonic water (optional)

Combine gin, cherries, lime, syrup and ginger in a Vitamix or blender. Blend well.

Serve Jittery Gin Cocktail in small shot glasses with straws cut in half. Or serve upon request in medium-sized glasses diluted with tonic water. Be prepared for the drink to bubble up! It's very dramatic. Garnish each glass of Jittery Gin Cocktail with a mint leaf. Serves 5 - 6.

If you've got too much Jittery Gin Cocktail to use up right away, fill up an ice cube tray, topping each cube with a mint leaf and enjoy some Jittery Gin Cocktail Slushies. Delicious, served in 2 or 3 cube portions, slurped or scooped up from shot glasses using fat mini-straws or tiny spoons.

No matter which style you choose, Jittery Gin Cocktail is irresistible. L'chaim!

Jittery Cook