



*“good old gin and tonic can be raised to an art [...].  
This version pairs Tom’s tonic syrup with Citadelle gin.”*

### Dad's Pimped-Out Gin & Tonic

The Washington Post, June 19, 2013

★ Spirits

• Course: Beverage

#### Summary:

A deceptively simple drink, good old gin and tonic can be raised to an art form when you consider the drink as a blended harmony of gin, tonic, ice and garnish, with each ingredient playing off the others.

While self-sacrificing dads may content themselves with bottom-shelf gin and off-brand tonic, this version pairs spicy Tomr’s tonic syrup with Citadelle gin. Aromatic garnishes of tarragon and honeysuckle from the back yard make the drinker’s nose happy.

Citadelle gin is widely available. We found Tomr’s at Salt & Sundry at Union Market; it can be ordered online at the Boston Shaker and Cocktail Kingdom. We found trays that create large ice cubes at Sur La Table.

1 serving

#### Ingredients:

- 1 lemon
- 1 1/2 ounces Citadelle gin
- 1/3 ounce Tomr’s Tonic (see headnote)
- Large cubes of ice (see headnote)
- Fresh bottle or can of club soda
- 2 honeysuckle blossoms, for garnish
- 1 sprig tarragon, for garnish

#### Directions:

Chill a highball glass.

Roll the lemon firmly against a countertop or cutting board for 5 seconds or so, releasing its oils, then cut a thin wedge out of it. Squeeze the wedge over the chilled glass, then drop it in.

Fill the glass two-thirds full with large ice cubes. Pour the gin over the ice, then add the tonic syrup. Measure out 3 1/2 ounces of the club soda and pour it into the glass, using a bar spoon to stir in it.

Gently roll the honeysuckle flowers between your fingers. Rap the tarragon sprig firmly once or twice against your palm to release the leaves’ aroma. Drop the flowers and sprig into the glass.

#### Recipe Source:

Adapted by M. Carrie Allan.



(Deb Lindsey for The Washington Post)

#### RECIPE TOOLS

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#### NUTRITION FACTS

Information per serving	
Calories:	130
% Daily Values*	
<b>Total Fat:</b> 0g	0
Saturated Fat: 0g	0
Cholesterol: 0mg	0
Sodium: 20mg	1
<b>Total Carbohydrates:</b> 4g	1
Dietary Fiber: 0g	0
Sugar: 4g	
Protein: 0g	

\*Percent Daily Value based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

<b>Total Fat:</b>	Less than	65g
Saturated Fat:	Less than	20g
<b>Cholesterol:</b>	Less than	300mg
<b>Sodium:</b>	Less than	2,400mg
<b>Total Carbohydrates:</b>		300g
Dietary Fiber:		25g