

THE ENGLISH GARDEN

“Step into ‘The English Garden’ cocktail and let its flavors bloom on your palate.”



Ingredient	Quantity
Gin	2 oz
Elderflower Liqueur	1 oz
Apple Juice	1 oz
Lime Juice	1/2 oz
Cucumber slices	As needed
Mint leaves	As needed
Soda water (optional)	As desired

Directions:

In a cocktail shaker, muddle a few cucumber slices and mint leaves to release their flavors.

Add gin, elderflower liqueur, apple juice, and lime juice to the shaker.

Fill the shaker with ice and shake vigorously for about 15-20 seconds.

Strain the mixture into a chilled cocktail glass filled with ice.

Garnish with cucumber slices and mint leaves for a fresh and aromatic touch.

Optionally, top off with a splash of soda water for a sparkling version.

Stir gently before sipping to blend the flavors.

Indulge in The English Garden cocktail, a delightful combination of floral and fruity notes that evoke the beauty of a blooming garden.

Note: *Adjust the ingredients according to your personal taste preferences. You can also experiment with different gin varieties for unique flavor profiles. Remember to enjoy Vanderpump Cocktails responsibly and in moderation. Cheers!* 🍹🌸🥒🌿