Woodstock
Inn & Resort

From the Bar: The Gold Finger

Makes One Cocktail



Gold Finger Ingredients

1.5 oz Kelly Way Gardens' Lemon Verbena Infused Gin
¾ oz St. Germain Elderflower Liqueur
¾ oz Fresh Lemon Juice
¼ oz Barr Hill Raw Honey Syrup
Soda Water

Lemon Verbena Infused Gin

10 grams Dried Lemon Verbena
750 ml Barr Hill Gin

Barr Hill Raw Honey Syrup

16 oz Barr Hill Raw Honey
16 oz Water

Method for Cocktail

Fill a cocktail shaker with the gin, elderflower liqueur, fresh lemon juice, and honey syrup. Add ice and shake vigorously for about 15 seconds, until the shaker is well chilled. Strain into a Collins glass filled with fresh ice, then top with soda water. Give the cocktail a gentle stir to combine, and finish with a fresh lemon wheel garnish.

Method for Lemon Verbena Infused Gin

Combine the lemon verbena and gin in a non-reactive container. Cover and let steep at room temperature overnight to allow the bright citrus and herbal notes to infuse. Strain through a fine-mesh sieve, discarding the solids, then transfer the infused gin to a clean bottle or jar. Store in a cool, dark place until ready to use. It will keep indefinitely.

Method for Honey Syrup

Combine the honey and water in a medium saucepan over medium heat. Whisk continuously until the honey is fully dissolved and the mixture is smooth and well combined. Remove from the heat and allow to cool slightly before transferring to a clean, non-reactive container. Refrigerate until ready to use. The syrup will keep for up to 1 month.