

GUASTELLO'S VILLAGE MARKET

Thyme for a Salty Dog

Makes 1 cocktail

Ingredients

For the Thyme Simple Syrup:

1/4 cup sugar
1/4 cup water
8 sprigs thyme

For the Cocktail:

1 tablespoon coarse salt, for glass rim
1 lime wedge
3 ounces freshly squeezed pink grapefruit juice from 1 grapefruit
2 ounces vodka
1/2 ounce freshly squeezed juice from 1 lime
1/2 ounce Thyme Simple Syrup
Lime wheels or thyme sprigs for garnish

For the Thyme Simple Syrup: In a small saucepan, combine sugar and water. Stir over medium heat until sugar is dissolved. Remove from heat, add thyme, and allow to steep 15 minutes. Strain into airtight container. Thyme Simple Syrup can be refrigerated for up to 1 week.

For the Cocktail: Pour salt on a small saucer. Run lime wedge around the outer rim of a Collins glass and roll glass in salt to coat outside rim. Set aside.

Combine grapefruit juice, vodka, lime juice, and thyme syrup in cocktail shaker. Fill shaker with ice. Shake until well chilled, about 15 seconds. Fill salt-rimmed Collins glass with fresh ice and strain cocktail into glass. Garnish with thyme or lime if desired.

Credit: Serious Eats