

Cooking Thyme with Stacie

Spring Thyme Cocktail

For cocktail:

2 ounces chilled vodka

2 ounces fresh squeezed grapefruit juice (about ½ fresh grapefruit)

2 ounces thyme infused simple syrup

Fresh thyme sprigs for garnish

For mocktail:

4 ounces tonic

2 ounces fresh grapefruit

2 ounces thyme infused simple syrup

Fresh thyme for garnish

For thyme infused simple syrup:

½ cup water

½ cup granulated sugar

5 thyme sprigs

To make the simple syrup, combine the water and sugar in a small saucepan over medium-low heat. Add the thyme sprigs. Heat the mixture, stirring occasionally. Once the sugar is fully dissolved, remove from the heat and let sit 15 minutes to infuse the thyme. Once cooled, remove the thyme sprigs and pour into an airtight container. (Store in the refrigerator up to 1 week.)

To prepare the cocktail:

Fill a cocktail shaker with ice, add the vodka, grapefruit juice and simple syrup.

Shake at least 30 seconds. Pour into a martini glass and garnish with thyme sprig.

To prepare the mocktail:

Fill a cocktail shaker with ice and add the grapefruit juice and thyme simple syrup.

Shake vigorously 30 seconds, pour into a tall glass and top with tonic, or sparkling water. Garnish with thyme sprig and ice cubes if desired.