



- 4 Cups Gin, Gordon's or Seagram's (*Nothing Fancy!*)
- 8 Cups Sweet Tea, Luzianne or Lipton, brewed extra strong and sweetened while hot
- 2 Cups Fresh Lemon Juice: The brief, sharp solo in an otherwise mellow song.
- Peychaud's Bitters: The underground band you loved before they hit it big
- Ginger Ale (to top off, optional): adds a little fizz, a little lightness, making the drink dangerously easy to consume. It's the pop hook that makes a grunge song palatable to a wider audience.

- Combine gin, chilled tea, lemon juice
- Add 15-20 generous dashes of Peychaud's Bitters. Don't be shy.
- Stir thoroughly. It's crucial that the mixture is very cold. If not, stick it back in the fridge for at least an hour. Patience, grasshopper.
- Pour over ice in chilled glasses. Add a splash of ginger ale, as requested, for a nice "adult soda" vibe.
- No Garnish, Dude: No fruit slices, no fancy umbrellas. Maybe a lemon wedge if you're feeling ambitious, but the drink speaks for itself.



"Gin Blossoms" offers a flavor profile that's both comforting and deceptively complex, the first sip is dominated by the familiar, comforting embrace of sweet tea. The sweetness is almost disarming, a nostalgic hug from a simpler time. As the initial sweetness fades, the gin subtly makes its presence known. It's not an in-your-face juniper blast, but a smooth, slightly herbaceous warmth that slowly spreads. The finish is where the Peychaud's Bitters truly shine. It leaves a delicate, almost floral bitterness that lingers on the tongue, worth contemplating, without being overly dramatic.

