

RABBIT 'TAIL

Fresh, herbal flavors and a hint of citrus create a springtime sipper that is one-carrot gold

Nothing says spring quite like the taste of fresh flavors straight from the garden. Herb-infused liqueur, puréed basil and lemon, and a pickled carrot combine deliciously in a cocktail that even Beatrix Potter would love. As the signature drink at Searsucker in San Diego, the original Peter Rabbit is a standout on its own, but for those who prefer a stronger libation, this trendy restaurant also offers a second version with an added shot of cucumber gin to boost the crisp, green flavor. What better way to sneak in a daily serving of veggies? —*Victor Maze*



Peter Rabbit

Blend 1 tablespoon fresh basil leaves and 1 cup fresh lemon juice in a blender for 1 minute. Pour mixture through a fine wire-mesh strainer, discarding solids.

Combine 2 ounces (4 tablespoons) Pimm's No. 1, 1 ounce (2 tablespoons) basil-lemon mixture, and 1 ounce (2 tablespoons) Simple Syrup (recipe below) in an ice-filled cocktail shaker. Cover with lid; shake vigorously until thoroughly chilled (about 30 seconds). Strain into an ice-filled rocks glass. Garnish with a pickled carrot and fresh basil leaves, if desired. Makes 1 cocktail.

SIMPLE SYRUP

Whisk together 3 cups sugar, a pinch of salt, and 3 cups water in a medium saucepan over medium heat until sugar dissolves. Let cool. Makes 3¼ cups.