



Date: May 09, 2007

## A gin dandy way with herbs

Posted by Joe Gray at 1:30 p.m. CDT

While joining us for a recent gin tasting, Adam Seger, manager/sommelier/mixologist of Nacional 27, shared an idea for one of his favorite gin cocktails. A combo of a mojito and a gin and tonic, the mojitonico is a great way to celebrate the fresh herbs that will be available at area [farmers markets](#), now that the season is upon us.

Roughly, this is how Seger (who we like to call the Madman Bar Chef for the wild and inspired flavor combinations of his cocktail menu) makes it. Take whatever fresh herbs you have that “smell like they go together.” Muddle with half of a lime, quartered, add gin and fresh cucumber; top with tonic water (instead of a mojito’s usual soda water).

“Gin makes those herbs pop,” Seger said, because of its aromatic properties, especially from the piney juniper. He makes sure to include thyme in the mix because its resinous notes go with the juniper.

As for choice of gin, use your favorite, or pick a new one after reading our [tasting results](#). If Seger has cucumbers, he chooses Hendrick’s, which is distilled with the vegetable. In the summer, he makes a Chicago-centric cocktail with land cress (a green related to watercress and sold at Green City Market) and [North Shore Distillery gin](#), muddled with mint and lots of lime, served in a glass with a salt and pepper rim. We can hardly wait for summer.

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