



TOM COLLINS

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Elaborate infusions and esoteric bitters are fun, but you don't need anything fancy to create a great cocktail. Often, easy-to-source ingredients combined in simple packages result in the best drinks. Case in point: the Tom Collins, a classic cocktail featuring gin, lemon juice, simple syrup and club soda. The refreshing drink tastes like a spiked sparkling lemonade and is equipped with all you need to cool down on a hot day.

It's an important point for any cocktail lover to understand. An infusion can really be a good way to give a cocktail a nice balance of sweetness and a slightly sour taste. Here are a few quick infusions that have proven to impress:

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Lemon/water/water in the cocktail: Don't underestimate the fact that a lemon or lemonade can have the added "no sugar" or "sweetness" of a sparkling water drink!

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INGREDIENTS

2 OZ GIN

1 OZ LEMON JUICE

1 TSP SUPERFINE SUGAR

3 OZ CLUB SODA

1 MARASCHINO CHERRY

1 ORANGE

PREPARATION

In a shaker half-filled with ice cubes, combine the gin, lemon juice, and sugar. Shake well. Strain into a collins glass almost filled with ice cubes. Add the club soda. Stir and garnish with the cherry and the orange slice.

