



Homemade Tonic Water for the Ultimate Gin and Tonic

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Note: [Penn Herb Co.](#) is a great, and economical, source of Cinchona Bark. For the other ingredients, look in the bulk spice area of your local grocery or health food store. For the bottles, [One Kings Lane](#) is a good source. **Note: Dry ingredients are**

listed by weight, liquid ingredients are listed by volume.

Course	Drinks
Prep Time	15 minutes
Cook Time	15 minutes
Total Time	30 minutes
Servings	6 cups

Ingredients

- 3 cups water (675 ml)
- ¼ cup chopped cinchona bark (1 ounce / 28 grams)
- ¼ cup citric acid (2.2 ounces / 62 grams)
- 3 limes peeled zests only (0.4 ounce / 11 grams)
- 3 lemons peeled zests only (0.5 ounce / 14 grams)
- 2 oranges peeled zests only (0.5 ounce / 14 grams)
- 3 stalks lemongrass tops and bottoms trimmed and outer leaves removed then sliced into 1/8" to 1/4" rounds (2.5 ounces / 71 grams)
- 4 whole allspice berries
- 3 whole green cardamom pods
- 1 tablespoon lavender
- ¼ teaspoon kosher salt

Rich Simple Syrup

- 3 cups natural cane sugar (21 ounces / 600 grams)
- 1 1/2 cups water (355 ml)

You'll also need:

- Lime wedges
- Sparkling water

Instructions

1. Combine all ingredients except rich simple syrup in a sterilized, one-quart lidded glass jar. Shake to combine. Refrigerate 72 hours, shaking occasionally, at least once per day.
2. Make rich simple syrup: dissolve 3 cups sugar in 1 1/2 cups water over medium heat until sugar is completely dissolved. Allow to cool. Transfer to a container and refrigerate.
3. After 72 hours, strain tonic mixture into a large glass pitcher. Strain tonic a second time, using a coffee filter or very fine cheesecloth.
4. Whisk simple syrup into tonic until thoroughly combined.
5. Pour tonic syrup through a funnel into storage bottles and store in the refrigerator.

For the Ultimate Gin & Tonic

1. Fill a highball glass with ice. Add 1 tablespoon tonic syrup, 2 ounces gin, and 2 ounces sparkling water. Stir to combine. Serve with a lime wedge (about 1/6 of a fresh lime). To drink: squeeze the lime wedge into the drink, then drop it in. Enjoy!

Notes

Carefully wash citrus fruits and lemongrass before zesting / chopping.

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