



Louisiana Pepper Exchange Spicy Cayenne Pepper Gin Martini

By Louisiana Pepper Exchange

Ingredients

For the gin infusion:

- 1 (750 ml) bottle of gin
- ¼ to ½ lb of fresh basil

For the cocktail:

- 2 oz infused gin
- 4 oz lemonade
- ½ tsp **Louisiana Pepper Exchange Cayenne Pepper Puree**

Directions

For the gin infusion:

1. Combine gin and basil and allow to infuse overnight in refrigerator.
2. Remove infusion from the refrigerator and strain. Discard the basil.
3. Store infusion in an airtight container in the refrigerator.

For the cocktail:

1. Combine 2 oz of infused gin with 4 oz of lemonade and ½ tsp of **Louisiana Pepper Exchange Cayenne Pepper Puree** in cocktail shaker filled with ice.
2. Shake until the cocktail shaker is ice cold.
3. Pour mixture into a chilled martini glass.
4. Garnish with lemon and basil.