



Kurrajong Australian Native Foods

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## Finger Lime Gin & Tonic Recipe

Perfect for your next dinner party, be warned that G & T's are boring without Finger Lime in the future

### Ingredients:

- Your favourite Gin
- Your favourite mixer, as long as it is fizzy
- A good dash of friends, music and atmosphere (also good at the quiet end of a long day)
- Finger Limes (easier to cut if frozen)

### Method

Pour in the poison (gin)

Slice the finger limes into little 'wheels' about 5mm or so thick

Squeeze and drop a 'wheel' into the drink

Top up with mixer and enjoy

Repeat as required...

The little Finger Lime vesicles will bob up and down in your drink, sinking down to collect a bubble and then floating up to release it. When you have a sip, they go in with the drink, bite the little vesicles and you will get a lime burst in your mouth.

The skin adds a delicious aroma.

Tip: You can get grafted finger lime trees from most good nurseries these days and they will grow quite happily in temperate climates.

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