A sweetly smooth, old-fashioned classic elixir.

Gertrude's Gomme

Gomme syrup is an ingredient commonly used in mixed drinks. It can also be used as a sweetener for coffee and, as it was a sweetening staple for Gertrude's "Garden Tea" parties, in tea. Like bar syrup, it is a mixture of sugar and water, but with the addition of gum arabic or gum acadia, which acts as an emulsifier. Our Gomme is made with organic ingredients and particularly shines in spirits-forwarded cocktails.

Ingredients:
Organic Evaporated Cane Juice, Filtered Water, Organic Gum Arabic

Specifications:
375 ml/12.7 fl oz glass bottles
750 ml/25.4 fl oz glass bottles

Nutrition Facts:
Serving Size: 2 Tbsp (30ml)
Amount Per Serving: Calories 90, Total Fat 0g, Sodium 0mg, Total Carbohydrates 23g, Sugars 23g, Protein 0g

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Sazerac

3 oz rye whiskey

3/4 oz W&W Gomme Elixir

Peychaud's bitters to taste

Absinthe or absinthe substitute

Lemon twist for garnish

Directions:
Muddle Gomme Elixir and bitters, add ice and rye whiskey, stir. Rinse glass with absinthe, discard, strain whiskey mixture into glass, serve.

New Fashioned - Old Fashioned

2 oz blended whiskey

1/2 oz W&W Gomme Elixir

1/2 oz W&W Grenadine Elixir

Dash of orange bitters

Directions:
Combine, stir, strain, garnish with lemon twist.

Star Cocktail

1 1/2 oz apple brandy

1 1/2 oz sweet vermouth

3 dashes Peychaud's or Angostura bitters

2 dashes W&W Gomme Elixir

Lemon twist for garnish

Directions:
Pour the ingredients into a mixing glass filled with ice cubes. Stir well. Strain into a chilled cocktail glass. Garnish with a lemon twist.

Gladstone

1 1/2 oz Rittenhouse Rye

1 tbsp Aquavit, Aalborg (or kümmel)

1 tsp Luxardo Maraschino liqueur

1 tsp W&W Gomme Elixir

2 dashes Absinthe

1 dash Jamaican rum, Appleton V/X

1 dash Boker's Bitters or Angostura

Directions:
Stir with ice in a cocktail shaker and strain into a chilled coupe glass.