

Tom Collins gets a winter twist in cocktail recipe from Campo

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Justin Jensick of [Campo](#), recognized as one of the Best New Restaurants of 2012 by Esquire Magazine, created this interesting take on the classic [Tom Collins](#), which he calls the gypsy Collins. A housemade rosemary simple syrup and a touch of bergamot bitters gives it a wintry flavor.

20 must-have winter cocktails: not a hot toddy in sight

Ingredients

For the rosemary simple syrup:

- 1 c sugar
- 1 c water
- 1 sprig rosemary

For the cocktail:

- 2 fl oz [gin](#)
- $\frac{3}{4}$ fl oz rosemary simple syrup
- $\frac{3}{4}$ fl oz lemon juice
- 3 dashes of bergamot bitters
- 1 sprig rosemary, for garnish

Directions

For the rosemary simple syrup:

1. In a medium-sized pot, combine all of the ingredients and heat until the sugar dissolves.

For the cocktail:

1. Fill a rocks glass with ice.
2. In a cocktail shaker, combine the gin, simple syrup, lemon juice, and bitters.
3. Shake all ingredients, and strain into the glass. Garnish with a rosemary sprig.