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15 Best Skinny Herbaceous Summertime Cocktails

By NoGamesLove | [Healthy Living](#) – Tue, May 27, 2014 8:25 PM EDT

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by [ScrewingTheRules](#) [Dating Coach](#) Laurel House

Forget about sticky, fruity, sugary, hangover-waiting-to-happen, uninspired cocktails. The newest thing in cocktails is herbs- yes, fresh from the garden (or grocery store). And the great thing is that herbs are boosting with benefits (fat-burner: jalapeño, stomachache-aid: ginger, detoxifier: mint), and they add a ton of flavor, without the calories. But don't just pour some vodka and float a leaf on the top. There are four ways to add herbs to cocktails, each creating a slightly different effect:

10. The Skinny Dip (79 calories)

(Cameo Bar at [Viceroy](#) Santa Monica- mixologist Gary Cahill)

1 1/2 oz. Skinnygirl white cherry vodka

1/2 oz fresh lime juice

3 oz. sparkling water

Pour Skinnygirl white cherry vodka & fresh lime juice into mixing glass

Vigorously shake over ice

Strain into rocks glass

Top up with sparklingwater

Garnish with a lime wedge and cherry

11. Grapefruit Basil Martini (148 calories)

(Cameo Bar at [Viceroy](#) Santa Monica- mixologist Gary Cahill)

1 1/2 oz. 1911 Gin

3 oz. grapefruit juice

2 basil leaves

Splash of Laurent-Perrier Ultra Brut Champagne

Pour 1911 Gin & grapefruit juice into mixing glass

Muddle in basilleaves

Vigorously shake over ice

Strain into martini glass

Top with champagne

Garnish witha grapefruit wedge and spanked basil leaf.