

Gordon's Breakfast Cocktail

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Our spin on the classic cocktail (a lighter, brighter alternative to a Bloody Mary) swaps out the usual hot sauce and Worcestershire for fresh jalapenos and mint from the garden. The resulting drink is spicy, savory, and quite possibly the best way to use up your late-summer bumper crop.

Martha Stewart Living, September 2017

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CREDIT: CHELSEA CAVANAUGH

Recipe Summary test

Prep:

15 mins

Total:

15 mins

Yield:

Makes 1 drink

Ingredients

Jalapeno Simple Syrup

- 1/2 cup sugar
- 3 whole jalapenos

Cocktail

- 4 thick cucumber rounds, plus cucumber ribbons for garnish
- 1 1/2 teaspoons prepared horseradish
- Large pinch kosher salt
- 2 ounces gin
- 1 ounce fresh lime juice
- Freshly ground pepper and mint sprig, for garnish

Directions

Instructions Checklist

- **Step 1**

Jalapeno Simple Syrup:

Bring sugar and 1/2 cup water to a boil in a saucepan. Cut a slit in the side of each jalapeno; add to syrup. Simmer 10 minutes. Let cool

completely. Remove peppers; store syrup in a glass container in the refrigerator for up to 3 months.

- **Step 2**

Cocktail:

Muddle cucumber, 1 ounce jalapeno simple syrup, horseradish, and salt in a cocktail shaker. Add gin, lime juice, and 1 cup ice. Shake 30 seconds. Strain into a glass filled with ice; garnish with cucumber ribbons, pepper, and mint.

Source: <https://www.marthastewart.com/1520188/gordons-breakfast-cocktail>