

FOR LIFE IN THE MILE HIGH CITY

denver

M A G A Z I N E

HOMELESS IN DENVER: STORIES FROM OUR STREETS

WAR STORIES: THE ULTIMATE IRAQ SACRIFICE

PHILANTHROPY: THE PEOPLE BEHIND THE CHARITIES

Season
Five

EMBER 2009 \$5.95



Kiwi Basil Sour

- 4 basil leaves**
- 1.5 oz. St-Germain**
- 1 oz. fresh lemon juice**
- 2 oz. 42Below kiwi vodka**
- White from one egg (optional)**

Muddle 3 basil leaves, St-Germain, and lemon juice. Add vodka and egg white and shake vigorously to emulsify egg. Add ice to shaker, shake again, and strain into a chilled martini glass. Garnish with a kiwi wheel and additional basil leaf.