



Heirloom Martini

1/4 piece heirloom tomato

Small sprig fresh basil plus more leaves, for garnish

Ice

2 ounces premium gin

1/2 lemon, juiced

1/2-ounce orange flavored liqueur

Lords Of Salt Hazelnut Salt

Rub a cut lemon around the rim of a chilled martini glass. Dip the glass, upside down, in the Hazelnut salt. You might need to crush the salt to make it small enough to stick to the rim. In a pint glass or a Boston shaker, muddle the tomato and basil. Add ice, the gin, lemon juice and orange liqueur. Shake and strain into a chilled martini glass. Garnish with a basil leaf.