

EMPRESS 1908

FROSTED CRANBERRY SOUR

Dive headfirst into the holidays with the magical Frosted Cranberry Sour. Orange liqueur, spiced cranberry syrup, and a float of frothy foam make this recipe a real treat!

INGREDIENTS

2 OZ	EMPRESS 1908 GIN
1 OZ	FRESH LEMON JUICE
$\frac{3}{4}$ OZ	CRANBERRY SPICE SYRUP
$\frac{3}{4}$ OZ	BÉNÉDICTINE
4 DASH	CRANBERRY BITTERS
1	EGG WHITE

See next page for method.

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METHOD

Add ingredients to a shaker without ice. Dry shake for 30 seconds – vigorously. The harder you shake the better the drink will be! Add plenty ice to the shaker and shake again – vigorously – for another 30 seconds. Strain into a chilled coupe glass. Optional: drop a few dots of cranberry bitters on the top of the froth and swirl with a toothpick, or otherwise decorate with a cocktail stick and fresh cranberries.



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