Singapore Sling

Description

It's a balanced, surprisingly complex drink, made with two types of bitters, gin, fresh lime juice, herbal Bénédictine liqueur, and dark cherry liqueur, mixed and served tall with sparkling water.

Summary

Yield: 1
Prep Time: 5 minutes
Category: Drinks
Cuisine: American

Ingredients

- 1 1/2 ozs gin
- 1 oz Bénédictine D.O.M.
- 1 oz fresh lime juice
- 1 oz Luxardo Sangue Morlacco
- 2 dash angostura bitters
- 2 dash Peychaud?s bitters
- 2 oz cold club soda

Instructions

Fill a collins glass with ice and place it in the freezer to chill.

Combine the gin, Bénédictine, lime juice, Luxardo, and bitters in a cocktail shaker and fill the shaker halfway with ice.

Shake vigorously until the outside of the shaker is frosted. Strain into the chilled collins glass over

Singapore Sling

the ice.

Top with the soda water and garnish with the lime twist.

Notes

Bénédictine is a herbal liqueur beverage developed by Alexandre Le Grand in the 19th century and produced in France.

Luxardo Sangue Morlacco Cherry Brandy Italy wines

Angostura bitters, often simply referred to as angostura, is a concentrated bitters made of water, 45.6% alcohol, gentian root, and vegetable flavoring extracts[1] by House of Angostura in Trinidad and Tobago. They are typically used for flavoring beverages, or (less often) food. The bitters were first produced in the town of Angostura (Ciudad Bolívar, Venezuela) (hence the name), and do not contain angostura bark. The bottle is easily recognisable by its distinctive over-sized label.

Peychaud's Bitters, originally created around 1830 by Antoine Amédée Peychaud, a Creole apothecary from the French colony of Saint-Domingue, now Haiti, who settled in New Orleans, Louisiana, in 1795,[1][2] is distributed by Sazerac.[3] It is a gentian-based bitters, comparable to Angostura bitters, but with a lighter body, sweeter taste and more floral aroma. Peychaud's Bitters is an important component of the Sazerac cocktail.