

THE LAST WORD



Prep Time: 2-4 minutes

Serves: 1 person

Ingredients:

3/4 oz Gin (Vodka ok)

3/4 oz Chartreuse

3/4 oz Luxardo

3/4 oz Lime Juice

Mixing Instructions:

- Pour ingredients into a cocktail shaker filled with ice, shake vigorously, strain into a champagne saucer or martini glass for a classic look.
- Garnish with lime twist

Notes:

- There are many types of artisanal sweet vermouth brands these days. Try a few to see which appeals to you most; we love Lustau brand the best.
- Our preference for Scotch in this recipe is Glenfiddich or Dalmore with a very close runner up in a more wallet friendly range is Bird Dog Whiskey.
- Luxardo Cherries are pricey but so worth it as is a not from concentrate or fresh squeezed orange juice

Pairs Well With: Apps , main dishes plus Mexican and Thai food. The lime forward flavor lends itself to many foods and is a great low sugar Margarita substitute.

Twist of Lime

Ice for Shaker

- If you like the idea of having champagne coupe or cocktail glasses check out thrift stores and antique malls for bargains. We have a mixed collection of many patterns which is both fun and functional (*guests know which glass is theirs even at larger parties*)

HOW DID YOU LIKE IT?

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