

# The Swedish

**Bartender:** Zachary Brian Taylor

**Bar/Company:** Ziryab

**Location:** San Francisco, CA

**Season:** N/A

**Ingredients:** 1.5 oz Karlsson's Gold Vodka  
1 oz Potato juice\*  
.5 oz Benedictine  
.5 oz Lemon juice  
.25 oz Cinnamon honey syrup\*\*  
1 bsp Black pepper  
.5 bsp Salt

**Garnish:** N/A

**Glassware:** Rocks Glass

**Preparation:** Juice potato and strain into a nearby usable container (must be done as close to drink making process as possible since oxidization will occur quickly). Add vodka, potato juice, lemon, Benedictine, cinnamon-honey syrup, and salt and pepper to mixing glass. Add ice, and shake and fine strain over fresh ice.

**Notes:** \*Potato juice:  
Wash potato, peel, chop, and put into a juicer

\*\*Cinnamon honey syrup:  
Cook cinnamon in hot water, strain and combine with equal parts hot water

**Legal:**