

Keep Calm and Drink On

Bartender: Alison Erhardt

Bar/Company:

Location:

Season: N/A

Ingredients: 2 oz Dingle Original Gin
1 oz Green Chartreuse
1 dash Angostura Bitters
.5 packet Emergen-C

Garnish: Orange Peel

Glassware: Rocks Glass

Preparation: Pour all ingredients in the order above into your mixing glass, whether it's a Yarai, mixing beaker, or a wide metal tin or wide and tall glass cup. Top with ice close to the top. Use your bar spoon or a long spoon to stir it, gently moving the ice around in a circle, for about 8 seconds or until it appears to be diluted. Use your hawthorn strainer and a fine mesh strainer to double strain into a rocks glass*. Add fresh ice and garnish with an orange peel.

*You can probably get away with not double straining this cocktail, and dumping the drink as is into your rocks glass. We call this dirty ice.

Notes: #StirCrazy Submission

Legal: