



TASTING TABLE

An exclusive recipe to accompany the story found at <http://TastingTable.com>

50/50, and Then Some

Adapted from Neyah White

Makes 1 drink

- Ice
- 1 ounce Sutton Cellars Vermouth
- 1 ounce dry gin
- 1 teaspoon plum eau de vie

Fill a cocktail shaker with ice. Add the vermouth and gin and stir gently for 15 seconds. Strain into a chilled cocktail glass, spoon the eau de vie over the top and serve.

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