



TASTING TABLE

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

The Chase & Shade

Recipe adapted from Brian Floyd

Makes 1 drink

- Ice
- 2 ounces Laird's bonded (100-proof) Applejack
- 2 ounces apple-cider molasses (available at allenhillfarm.com), thinned with a splash of hot water
- 1/2 ounce fresh lemon juice
- 3 dashes orange bitters, preferably Regan's brand
- 3 ounces strong black tea
- Lemon wheel, for garnish

Fill a mixing glass with ice. Add the remaining ingredients and stir until chilled. Pour into an ice-filled Collins glass and garnish with the lemon wheel.

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