



TASTING TABLE

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

City Coral

Recipe adapted from *Cocktail Techniques*

Makes one drink

- 1 teaspoon blue Curaçao, plus more for rimming
- Kosher salt, for rimming
- Ice
- 2/3 ounce dry gin
- 2/3 ounce Midori melon liqueur
- 2/3 ounce fresh grapefruit juice
- Tonic water

1. Dip a Champagne flute in blue Curaçao and rim with the salt. Fill the flute with cracked ice.
2. Fill a cocktail shaker with ice and add the gin, melon liqueur, grapefruit juice and the teaspoon of blue Curaçao. Shake well and strain into the flute. Top with tonic water and serve.

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