



TASTING TABLE

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

Scott Beattie's Corpse Reviver No. 2

Adapted from Scott Beattie

Makes 1 cocktail

- *½ ounce Blade gin*
- *¾ ounce freshly squeezed lemon juice*
- *½ ounce Cointreau*
- *½ ounce Lillet blanc*
- *¼ ounce La Sorcière Absinthe Bleue*
- *Ice*
- *Lemon*

Combine all liquids in a mixing glass or cocktail shaker. Add ice to fill. Shake hard for 10 seconds. Strain twice into a martini or coupe glass. Peel a lemon twist over the glass so the oils spray onto the drink. Garnish with the twist.

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