



TASTING TABLE

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

The Whaler

Adapted from Brooke Arthur, Prospect

Makes 1 drink

- 2 ounces *Appleton Reserve rum*
- $\frac{3}{4}$ ounce *blackberry honey syrup (dilute Marshall's Farm blackberry honey with equal parts water)*
- $\frac{1}{2}$ ounce *egg white*
- $\frac{3}{4}$ ounce *fresh lime juice*
- 5 or 6 *torn mint leaves*
- 1 dash *Angostura bitters*
- *Dry sparkling wine*
- *Orange zest*

Add all the ingredients except the sparkling wine and orange zest to a cocktail shaker. Shake vigorously without ice to emulsify the egg white, then add ice cubes and shake again. Strain into a coupe (cocktail) glass and top with dry sparkling wine and orange zest. Serve.

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