



# TASTING TABLE

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

## Daisy if You Do

Recipe adapted from Café Atlántico

### Makes 1 serving

#### FOR THE ST-GERMAIN INFUSION:

- 1 cup rye berries
- 1 bottle St-Germain

#### FOR THE LEATHER-INFUSED TEQUILA:

- 2 strips vegetable-tanned leather (approximately 60 grams; available online at [theleatherguy.org](http://theleatherguy.org))
- 1 bottle tequila blanco

#### FOR THE COCKTAIL:

- ¾ ounce freshly squeezed lemon juice
- Dash of Islay malt Scotch
- Ice
- ½ cup soda water
- Twist of lemon

1. Make the St-Germain infusion: Toast the rye berries over medium-low heat in a pan until fragrant, about 4 minutes. Add the rye berries to the bottle of St-Germain. Let steep for 3 days. Strain, then return the strained liquid to the empty bottle.
2. Make the leather-infused tequila: Add the leather strips to the bottle of tequila. Let steep overnight. Strain, then return the strained liquid to the empty bottle.
3. Make the cocktail: In a highball glass, combine 1½ ounces infused tequila, ¾ ounce infused St-Germain, the lemon juice and Scotch over ice, then top with the soda water and garnish with the lemon twist. Serve.

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