

DAVID KINCH'S DRINK MAY HAVE NO NAME BUT IT SURE HAS PERSONALITY



<https://www.youtube.com/watch?v=UUianIQskLs> David Kinch is not a bartender but he knows what he likes. And sloe gin, he likes. Sloe gin happens to be a red liqueur made with gin and sloe (blackthorn) drupes. It's a small fruit relative of the plum and has an amazing resemblance, taste-wise, to cherries. Here, David creates a refreshing drink using sloe gin and gin gin.

RECIPE FOR A DRINK WITH NO NAME

Makes 1

Ingredients

1 oz. Sipsmith Sloe Gin 1 oz. Sipsmith London Dry Gin .5 oz Sweet Vermouth .25 oz. fresh squeezed lemon juice Dash Orange Bitters Orange twist

Directions

1. Measure out equal parts sloe gin and dry gin and place in a large mixing glass.
2. Carefully squeeze the lemon juice through a bar strainer, catching any seeds or pulp, and measure out a quarter part. Add the lemon juice to the gins along with a healthy dash of orange bitters.
3. Crush a cup of ice using the “crushed ice” setting on your blender and add the ice to the mixing glass. Stir vigorously for 30 seconds and then strain the sloe gin cocktail into a chilled martini glass.

To Serve: Garnish drink with an orange twist and serve immediately.



PREVIOUS

NEXT

SIGN UP FOR OUR NEWSLETTER

Email Address

SIGN UP

