



ART OF THE COCKTAIL

NOVEMBER 7 & 8, 2009

COCKTAIL RECIPE 10

THE SOLERA CLUB

Ingredients

2 oz sherry (cream for a sweeter, rounder drink, dry sherry such as an amontillado for a more drier, more austere drink)

1 oz Cynar

½ oz creme de peche

1 tsp absinthe

Stir with ice and strain into a chilled cocktail glass. If you're going the cream sherry route, I'd recommend garnishing with a lemon twist as I've done here. If you're using the drier, nuttier sherries, try using an orange twist.