BELINDA CHANG ’95

Sammy’s Sake Gimlet

PREP TIME: 5 MINUTES, NOT INCLUDING SYRUP
DIFFICULTY: ADVANCED

INGREDIENTS:
1 OUNCE DRY GIN
1 OUNCE DRY SAKE
1/2 OUNCE CHARTREUSE
1/2 OUNCE FRESH SQUEEZED LIME JUICE
3/4 OUNCE TOASTED SESAME AGAVE** SYRUP
**HONEY CAN BE USED AS A SUBSTITUTION
1/4 OUNCE YUZU JUICE
SPRAY OF HOUSE-MADE TOASTED SESAME TINCTURE
DEHYDRATED LIME WHEEL GARNISH

DIRECTIONS:
COMBINE INGREDIENTS IN A SHAKER TIN AND SHAKE
VIGOROUSLY WITH ICE FOR 10 SECONDS.

DOUBLE-STRAIN THROUGH A FINE MESH STRAINER
INTO A CHILLED COUPE GLASS.

GARNISH WITH A DEHYDRATED LIME WEDGE.

TOASTED SESAME AGAVE SYRUP:
LIGHTLY TOAST SESAME SEEDS IN THE OVEN FOR
ABOUT 10 MINUTES, WITHOUT BURNING THEM.

SEPARATELY, HEAT 2 PARTS AGAVE** AND 1 PART
WATER ON THE STOVE AND BLEND TOGETHER.

FOLD SESAME SEEDS INTO MIXTURE WHILE HOT
AND LET SIT BEFORE STRAINING OUT.