

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.