

*Cocktails & Cheese*

*Recipe & Cheese by Padgett Arnold – Sequatchie Cove Creamery*

*Salers Gin Cocktail & Sequatchie Cove Creamery Dancing Fern with*

Ingredients

1 ounce of Castle & Key Autumn 2020 Recipe Gin  
1 ounce of Salers Aperitif La Bounoux Gentiane Liqueur  
3/4 ounce Fresh squeezed lemon  
1/2 ounce simple syrup  
2 ounces Dr. Brown's Cel-Ray soda  
1 Celery Stick

Directions

Shake until well-chilled, then strain into a tall glass with fresh ice. Top with two ounces of Dr. Brown's Cel-Ray soda. Garnish with a celery stick.

Instructions: In a cocktail shaker with ice, combine 1 ounce of gin, 1 ounce of Salers, 3/4 ounce lemon juice, and 1/2 ounce simple syrup. Shake until well-chilled, then strain into a tall glass with fresh ice. Top with two ounces of Dr. Brown's Cel-Ray soda. Garnish with a celery stick.

Simple syrup recipe: combine equal parts water and sugar, heat and stir until dissolved. Let cool and refrigerate in glass container for up to 30 days