



Whisk of Smoke

Servings: 1

This drink has the smoke from the Mezcal and the sweetness from the drambuie and blackberry syrup. The lime juice offsets the sweetness of the blackberry syrup.

2 fluid ounces Del Maguey Mezcal Chichicapa

3/4 fluid ounce Drambuie

1/4 fluid ounce lime juice

1/4 fluid ounce blackberry syrup

null lime twist, garnish

Originally named Wisp of Smoke by the Copper Grouse Restaurant. I reconstructed it and renamed it "Whisk" because of the Whiskey nature of the Drambuie. After several attempts, this recipe appears to have replicated the Copper Grouse Restaurant bar's version (Vida Mezcal, Drambuie, Lime Juice, Blackberry Syrup).

Del Maguey Mezcal Chichicapa: Mexico- Original Village Series. Handcrafted in San Balthazar Chichicapa, Oaxaca. Nose of sweet roasted agave & toasted corn, palate of dried fruit & sweet almond, finish of bitter chocolate & mint.

Drambuie: Whisky Advocate-Scotland - Drambuie is a whisky liqueur. A blend of aged Scotch whisky, spices, herbs & heather honey. Sweet and light on the palate.



Stir all ingredients over ice, then strain into a double rocks glass FILLED WITH A LOT OF ICE.

Garnish with a lime twist.

Per Serving (excluding unknown items): 205 Calories; trace Fat (1.4% calories from fat); trace Protein; 11g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 2mg Sodium; 8g Total Sugars; 0mcg Vitamin D; 1mg Calcium; trace Iron; 10mg Potassium; 3mg Phosphorus. Exchanges: .

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