



**BEHIND  
THE BAR**  
*with  
Cara Devine*

# Corpse Reviver #2

A dangerously drinkable cocktail

*According to inventor Harry Craddock, 'Four of these taken in quick succession will un-revive the corpse again' - so do beware!*

**Specs:**

20ml (2/3oz) London Dry gin  
20ml (2/3oz) Cocchi Americano  
20ml (2/3oz) Curacao or triple sec  
20ml (2/3oz) fresh lemon juice  
Absinthe rinse  
Lemon twist to garnish  
Good ice

**Equipment:**

A coupe  
A jigger  
Shaker tins  
A hawthorn strainer  
A fine strainer  
Atomiser bottle (if possible)

**Method:**

Prepare your lemon twist.

Do an 'absinthe rinse' in your glass, either by spritzing it once with an atomiser or by pouring a couple of drops in to the coupe and rolling it around gently until all of the inside of the glass is coated.

Discard any extra.

Into your shaker small tin add all the other ingredients.

Fill shaker tin full with ice.

Combine tins and shake until the tins become frosted.

Open tins, double strain into the absinthe rinsed, chilled coupe with a lemon twist to garnish.

**Suggested ingredients:**

There is no real 'hero' of this drink, so we're just looking for a crisp London dry gin which won't break the bank- we've used *Tanqueray* but really anything you have on your shelf which isn't too floral will do nicely.

*Cocchi Americano* has more bitterness to mimic the *Kina Lillet* from the original recipe (which is no longer made), but *Lillet Blanc* is an aromatised wine which is more widely available and works well- its just a little softer.

The absinthe just brings a nice aniseed note. If you don't have any but you have a pastis, that works as well. *Pernod* makes both absinthe and pastis at a great price point for the quality.

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