



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

The Penicillin

The cure for all your ailments!

Learn how to make Sam Ross' spicy and smoky modern classic - The Penicillin.

Specs:

50ml blended whisky

20ml freshly squeezed lemon juice

20ml honey & ginger syrup

10-15ml smoky whisky

Good ice

Candied ginger to garnish

Equipment:

A rocks/old fashioned glass

Shaker tins

A jigger

A Hawthorn Strainer

A fine strainer

A bar spoon

Method:

Combine the blended whisky, lemon juice & honey ginger syrup into your large tin.

Fill small tin with ice and add to large tin.

Shake until frosty.

Strain into chilled glass over a large piece of ice, using a Hawthorne & fine strainers.

Pour smoky whisky slowly over the back of a spoon so it floats gently on the top of the drink.

Garnish with candied ginger on a skewer.

Suggested ingredients:

For your blended whisky, we like *Johnnie Walker Black Label*. This is a good blended, widely available whisky at the price point, and packs enough flavor punch to stand up in the drink. Then for your smoky whisky, we suggest *Ardbeg Ten* as a great option. It's one of the biggest and smokiest of all the scotches.

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