

# **PENICILLIN**

#### **INGRIDIENTS**

60 ml	Blended scotch
30 ml	Fresh lemon juice
30 ml	Honey-ginger syrup*
7-8 ml	Islay single-malt scotch
10 ml	Eggwhite

## GARNISH

Slice of ginger

#### **GLASSWARE**

Rocksglass

### **METHOD**

Shake all ingridients with ice. Poor liquid up in a rocksglass with ice. Garnish with fresh ginger.

#### **ORIGIN**

It was created in the early 2000s by Sam Ross, a bartender who worked at the pioneering New York cocktail spot Milk & Honey.

#### COMMENT

The Penicillin is basically a Scotch-based whiskey sour, with honey as the sweetener and a little ginger to shake things up.

The Penicillin is vreated with the elements of the Gold Rush cocktail (bourbon, lemon, and honey). Ross added ginger and topped it up with peaty scotch.