

CLOVER CLUB

- 1 ½ oz gin
- ½ oz dry vermouth
- ½ oz lemon juice
- ½ oz raspberry syrup or 3 raspberries plus ½ oz simple syrup, or to taste.
- ¼ oz egg white or about ⅓ of 1 egg white

Combine all ingredients in a shaker, if using fresh raspberries muddle them first with the simple syrup. “Dry shake” without ice first for about 6 seconds. Then add ice and shake again very hard for 8-10 seconds. Strain into a chilled coupe glass, using a fine strainer if you muddled raspberries. Garnish with a raspberry.

Raspberry Syrup

- 1 cup raspberries
 - 2 cups sugar
 - 1 cup water
1. In a small pot or bowl crush the raspberries with a muddler.
 2. Add the sugar and water and stir over very low heat to dissolve the sugar.
DO NOT BOIL.
 3. Once the sugar is mostly dissolved, remove from heat.
 4. Let the mixture sit for about 30 minutes, then stir to dissolve any remaining sugar.
 5. Run the syrup through a chinois to remove the seeds and pulp.
 6. Refrigerate; will keep for about 1 month.

