

SILVER GIN FIZZ

- 2 oz gin
 - $\frac{3}{4}$ oz lemon juice
 - $\frac{3}{4}$ oz simple syrup
 - heavy $\frac{1}{4}$ oz egg white or about $\frac{1}{3}$ of an egg white
 - chilled soda water
1. Combine gin, lemon, juice, simple syrup and egg white in a shaker and “dry shake” without ice first for about 6 seconds.
 2. Add 2-3 ice cubes into a highball glass (preferably 8 ounces or so).
 3. Pour 1-2 ounces of soda water into the glass.
 4. Fill shaker with ice and shake very hard for 4-6 seconds.
 5. Strain cocktail into glass.
 6. Top with more soda, if needed/desired.
 7. Express the oils of a lemon peel over the top and garnish with the peel.

