

Mélange d'Or

I enjoy gin drinks and bitter drinks. I also appreciate cocktails that are herbal and complex. The Mélange d'Or combines the flavors of Hendrik's Gin, Carpano Blanco, Carpano Dry and Tempus Fugit's Kina L Avion d'Or. Then I threw in Dale DeGroff's Pimento Aromatic Bitters for an additional level of complexity.



Here's the recipe:

- 2 oz. Hendrick's Gin
 - 1/4 oz. Carpano Dry
 - 1/4 oz. Carpano Blanco
 - 1/4 oz. Kina L Avion d'Or
 - 2 – 3 drops Dale DeGroff's Pimento Aromatic Bitters
 - Fresh Sage leaf or lemon peel for garnish
1. Chill a cocktail glass with ice and water
 2. Combine all of the ingredients, except the garnish, with ice in a mixing glass. Stir to chill
 3. Strain into chilled cocktail glass
 4. Garnish and serve

Cheers!

