

# Smokin' Nail

I generally use a blended malt scotch for this cocktail. The smoked chai tea really plays along with the background Drambuie. This requires a Smoke Gun.



Smokin' Nail

- 2 ozs. Scotch
  - 1/2 ozs. Drambuie
  - 1 lemon zest
  - 1 dash Jerry Thomas Bitters – sub Angostura
  - 1 tsp. Chai tea
1. Smoke tea in gun with the tube placed in a lidded decanter. When decanter is full of smoke, remove smoke tube and seal.
  2. Chill a single old fashioned glass with ice and water.
  3. In a mixing glass, muddle lemon zest with the Drambuie and bitters
  4. Add Scotch and ice. Stir to chill. Strain into smoke filled bottle and reseal. Give the drink a few good shakes in the smokey bottle.
  5. Pour drink over fresh ice in the chilled old fashioned glass.
  6. You can use the smokey bottle for 2 or 3 drinks.