

Cardamom Syrup



- 1 $\frac{1}{2}$ Tbls. Cardamom pods – crushed
 - 8 oz. 100 Proof Vodka
 - 8 oz. Simple Syrup
1. Add the cardamom pods and vodka to whipper and follow instructions for nitrogen cavitation
 2. Strain the vodka and combine with the simple syrup
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Pepino Especial

Hendrick's Gin has more of an herbal flavor and less on the juniper. There is a hint of cucumber. It's one of those subtle nuances that I would never have picked up on if not told it was there. But this "hint of cucumber" has brought forth a plethora of "Cucumber and Hendrick's" drinks. They all taste a lot like cucumber to me, which is fine in a salad, but one that I find less than appealing in a cocktail. I came up with this drink that combines the herbal flavors of Hendrick's, St. Germaine and Chartreuse with cardamom and cucumber. The cucumber is muddled just enough by the ice cubes.

- 1 $\frac{1}{2}$ oz. Hendrick's Gin
- $\frac{3}{4}$ oz. Chartreuse
- $\frac{3}{4}$ oz. St Germaine Elderflower Liqueur
- $\frac{1}{2}$ oz. Cardamom Syrup
- 2 slices of cucumber

- 1 oz. Lemon Sour
- Dash of rhubarb bitters

1. Chill an old fashioned glass with ice and water
2. Add all ingredients to a shaker and fill with ice cubes
3. Shake well with ice 10 – 15 sec.
4. Strain into chilled glass over fresh ice
5. Garnish with cucumber slice