

# Blood, Smoke and Sand



This cocktail is simply a Blood and Sand with a little smokey twist. According to an article by Gary Regan on Liquor.com, the Blood and Sand first appeared in Harry Craddock's *The Savoy Cocktail Book* and was probably named after the 1922 silent movie. History aside, the Blood and Sand is an elegantly simple cocktail. It's equal parts scotch, Cherry Herring, sweet vermouth and orange juice, shaken and served straight up. You can change the flavor of this drink a little by switching around different types of vermouth but the key ingredient is scotch. I prefer a Highland Single Malt or a smooth blend for this cocktail. The complexities of a Speyside are lost in this drink and an Islay can be over powering, but a touch of smoke is a great addition. This version of a Blood and Sand gets that smokey twist from a mist of Laphroig as a garnish. Just fill an inexpensive atomizer, (available [here](#)) with Laphroaig and you're good to go.



- 3/4 oz. Monkey Shoulder Blended Scotch
- 3/4 oz. Cherry Herring
- 3/4 oz. Carpano Antica Sweet Vermouth
- 3/4 oz. Fresh Orange Juice

- Mist of Laphroaig Single Malt Scotch
- Orange peel for garnish



1. Chill a cocktail glass with ice and water
2. Combine first 4 ingredients in a shaker with ice and shake to chill
3. Double strain in to the chilled cocktail glass
4. Express the orange peel over the drink and float the peel
5. Apply 2 or 3 mists of Laphroaig from the atomizer over the drink
6. Serve immediately

Cheers!

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# Strait's Sling

This is a very old drink and was probably the precursor to the Singapore Sling

- 2 oz. Plymouth Gin
- 1 oz. lemon juice
- $\frac{1}{2}$  oz. cherry brandy
- 1/2oz. Benedictine
- dash Angostura Aromatic Bitters
- dash Angostura Orange Bitters

1. Chill a Collins glass with ice and water
2. Add all ingredients to a shaker and shake with ice
3. Strain into a chilled Collins glass over fresh ice