

# The Corpse in the Sand (No 2)



## Mixology Monday

It's already Mixology Monday for October! This Month we are hosted by Frederic of the Cocktail Virgin and the theme is "Mashups." The challenge is to combine 2 cocktails into one Monster. I started thinking of Scotch drinks, but nothing seemed to be anything special. Looking at the Blood and Sand, a cocktail made with equal parts Scotch, Cherry Heering, Sweet Vermouth and Orange Juice, I was reminded of several other equal parts cocktails. These included the Last Word, the Negroni, the Corpse Reviver, the Vieux Carré (sort of) and the Blood and Sand. I played around a bit and settled on "Monster Mashing" the Corpse Reviver (No 2) and the Blood and

Sand.



As noted above the Blood and Sand, which was named after the popular movie of 1922, is made with equal parts Scotch, Cherry Heering, Sweet Vermouth and Orange Juice. The Corpse Reviver (No 2), which dates back to Harry Craddock, is made with equal parts gin, maraschino liqueur, Lillet, and lemon juice with a dash or wash of Chartreuse. My initial attempt was to use the Blood and Sand recipe and substitute gin for the Scotch and lemon juice for the orange juice. so the drink was:

- Gin
- Cherry Heering
- Sweet Vermouth
- Lemon Juice



This drink was good but was pretty much Cherry Heering with citrus and some other background flavors. So I decided to use maraschino liqueur rather than the Cherry Heering. This works very well. The herbals of the gin and vermouth are allowed to come through, but it's really just a Corpse Reviver with sweet vermouth instead of Lillet. So I decided to bring back the Scotch.

I did this with a Scotch wash and a shot back. Now the Scotch plays along in the background bringing back the Blood and Sand like that other voice in the monster's head! Serving the

Scotch along on the side re-enforces it's presence as you enjoy the cocktail.

## The Corpse in the Sand (No 2)



- 3/4 oz. London Dry Gin
- 3/4 oz. Luxardo Maraschino Liqueur
- 3/4 oz. Sweet Vermouth – I used Dolin
- 3/4 oz. Fresh lemon juice
- 1 – 1 1/2 oz. Single Malt Scotch – I used Cragganmore a Speyside Scotch. I wouldn't suggest anything too peaty or smokey.



1. Chill a cocktail glass with ice and water
2. Pour the Scotch into a Shaker tin with enough ice to chill the whole cocktail. Stir briefly to coat the ice and *slightly* chill and dilute the Scotch.
3. Strain the scotch into a whiskey or shot glass and set aside
4. Add the remaining ingredients to the shaker and shake to chill.
5. Double strain into the chilled cocktail glass.
6. Serve the cocktail with the Scotch along side.



Cheers!

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