

White Lily



From the Savoy Cocktail Book first published in London in 1930.

Ingredients:

- 1 oz. Cointreau
- 1 1/4 oz. White Rum
- 1 oz. Gin
- Absinthe wash or 3/4 oz wash then drain into second glass and dilute with cold water
- Lemon twist for garnish

Directions:

With an Absinthe wash:

1. Chill a cocktail glass with ice and water.
2. Combine all ingredients, except the Absinthe, in a mixing glass with ice and stir to chill.
3. Discard the ice and water from the chilled cocktail glass
4. Pour a bar spoon full of Absinthe into the chilled glass and swirl to rinse the glass

5. Discard the Absinthe and double strain the the cocktail into the chilled and rinsed glass
6. Garnish with the lemon twist.

With an Absinthe back:

1. Add 3/4 oz. Absinthe to a cocktail glass with 2 or 3 cubes of ice and 1 – 1 1/2 oz. cold water. Swirl to chill.
2. Combine all ingredients, except the Absinthe, in a mixing glass with ice and stir to chill.
3. Strain the Absinthe into a second chilled glass and discard the ice.
4. Double strain the cocktail into the chilled and rinsed glass.
5. Garnish with the lemon twist.
6. Serve both glasses.

Cheers!
