

Smokin Lemon

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1 lemon, cut in half
1 1/4 ounces simple syrup
1 ounce gin
1 ounce smoky single malt
scotch, such as Lagavulin
1 1/2 ounces Proseco

Preparation Time: 20 minutes

Prepare a grill pan or grill for high heat.

Grill one of the lemon halves, cut-side down, until charred, about 5 minutes. Let cool slightly, then squeeze the juice from it into a small bowl (about one ounce).

Cut a thick wheel of lemon from the other half and grill on both sides until charred, 3 to 5 minutes. Set aside.

Add the lemon juice, simple syrup, gin and scotch to a cocktail shaker. Add some large ice and shake vigorously.

Add a fresh large ice cube to a highball glass with tongs. Double strain the cocktail into the glass over the cube.

Top with the Proseco.

Garnish with the charred lemon wheel.

Per Serving (excluding unknown items): 127 Calories; trace Fat (2.2% calories from fat); 1g Protein; 17g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 1/2 Fruit; 1/2 Other Carbohydrates.