

The Lambs Cup

Geoffrey Zakarian
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3 slices cucumber
2 wedges lime
1 raspberry
3/4 ounce ginger flavored
simple syrup
1 ounce bianco vermouth
1/2 ounce elderflower
liqueur
1/2 ounce gin
seltzer water

In a cocktail shaker glass, muddle the cucumber, lime, raspberry and ginger syrup until broken down.

Add the vermouth, elderflower liqueur, gin and three ice cubes.

Shake vigorously until chilled.

Pour into a chilled Collins glass.

Top off with seltzer.

Per Serving (excluding unknown items): 196 Calories; 1g Fat (6.5% calories from fat); 7g Protein; 39g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 21mg Sodium. Exchanges: 5 1/2 Vegetable; 1 Fruit.