

CHEF MANUEL'S EL CHEPE

CELEBRATING THE MAKER IN YOU

INGREDIENTS

2 oz Maker's Mark
Bourbon
.50 oz Heering Cherry
Liqueur
.25 oz Fiorente Wild
Elderflower Liqueur
.75 oz Lemon Juice
.75 oz Orange Juice
.75 oz Simple Syrup*

Garnish
Lemon Peel
Maraschino Cherries

DIRECTIONS

Put big ice cube in old-fashioned glass (larger cube melts slowly). Add all ingredients to shaker.

MEASURE EVERYTHING. You want to ensure that each craft cocktail tastes the same.

Add ice and shake – using lid or two shakers. When chilled, use TWO strainers and double strain into glass.

Garnish:

Use lemon peeler to cut large piece of lemon peel and rub edges of glass.

Take another piece of lemon peel and trim edges into shape of parallelogram. Cut small slit in middle and another one $\frac{3}{4}$ down. Place on edge of glass.

Add 1-2 maraschino cherries.
Serve.

*Note: To make simple syrup, heat equal quantities of water and sugar – whisk together and then chill.

