



## *Waterloo Sour*

- 2 oz Waterloo No.9 Gin
- ½ oz dry vermouth
- ¾ oz fresh lemon juice
- ¾ oz lavender simple syrup
- 2 slices of cucumber, for muddling
- 1 bar spoon absinthe (optional)
- 1 egg white
- lavender sprig, for garnish

In a shaker, muddle cucumber slices with lavender syrup. Add lemon juice and egg white; dry shake for 10 seconds. Add gin, dry vermouth, and absinthe with ice, and shake until chilled. Double strain into a chilled coupe and garnish with a lavender sprig.



*View full recipe*

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