

# TAKE HOME GREEN PLATE SPECIAL

## *Piatto Verde*

4oz bottle Sipsmith London Dry Gin  
4oz mason jar of sorrel, tomatillo, ginger honey reduction  
4oz bottle of lemon juice and elderflower liqueur  
2 sorrel leaves // 1 mint sprig // 1 pack crushed ice

Start with two Collins, or similar large tall glassware, remove base stem from sorrel leaves and place one in each glass rubbing them firmly as you do to release their lovely flavor and aromatics. For one drink combine:

2Tbsp of Sorrel/Tomatillo reduction  
*(Shake before opening and keep refrigerated)*  
2oz Sipsmith Gin // 2oz Lemon juice and Elderflower Liqueur

Stir briefly and add roughly  $\frac{1}{3}$  of the crushed ice  
Either shake quickly if you have a shaker or stir gently for 15 seconds if using a large mixing container. Pouring back and forth between glasses or vessels 6-7 times also works like a charm. This cocktail can also be made two at once if you have a big enough container, simply double the above ingredients.  
Pour your chilled cocktail into prepared glass over sorrel leaf and top with crushed ice and the mint sprig, after giving it a gentle smack to release its aromatics.  
Sip, for quality assurance, repeat above for second cocktail, cheers your friend or loved one and sip. Repeat.

*Important notice:*

Pre-mixed alcoholic beverages that are packaged by this establishment may not be consumed in a motor vehicle or transported in a motor vehicle except in the vehicle's trunk; or, if there is not trunk, in some other area of the vehicle not normally occupied by the driver or passengers (this does not include a utility compartment or glove compartment, but may include underneath a seat outside of the driver's reach). [RCW 46.61.519](#).