

By: Anna Halpin-Healy 2013

Recipe: Clover Club Cocktail

Story behind the Recipe:

I first had a Clover Club at The Continental, a restaurant in the East Village neighborhood of Des Moines, IA. With its bright flavors, it's a surprisingly cozy cocktail. I have since made this cocktail for parties with many of my Grinnell friends! To make a batch version, I leave out the egg white.

Prep Time: 3 minutes

Cook Time: 10 minutes

Ingredients:

2 ounces gin
3/4 ounce lemon juice
3/4 ounce raspberry simple syrup
1 egg white
4 fresh raspberries

Instructions:

To make raspberry simple syrup:

- Heat 1 cup sugar and 1/2 cup water over medium heat until the sugar dissolves.
- Add a little less than 1 cup of raspberries (fresh or frozen), and continue to cook, stirring frequently, until the berries break down and the syrup becomes thick (and a nice red color!), about 5 minutes.
- Strain out the solids and let cool.

Combine the gin, lemon juice, raspberry syrup, and egg white in a shaker; cap and "dry" shake (without ice) vigorously for 10 to 20 seconds.

Open the shaker, fill it with ice, cap, and shake for another 10 to 20 seconds.

Strain into a chilled coupe glass.

Garnish with fresh raspberries.

Category(s):

Drinks and Cocktails

Dietary Information:

Dairy-Free, Gluten-Free, Pescatarian, Vegetarian