



THE LAST TANGO

INGREDIENTS

- 1 ½ oz. Crystal Head Vodka
- 2 oz. fresh tangerine juice
- ½ oz. Domaine de Canton Ginger Liqueur
- 1 oz. freshly squeezed lemon juice
- 1 oz. ginger simple syrup

HOW TO MIX

Add all ingredients into a shaker filled with ice. Shake vigorously and strain into a chilled martini glass.

Ginger simply syrup:

Peel 1 large piece of ginger root and cut into thin rounds. Add equal parts sugar and water in a pot with the ginger slices. Bring to a boil, ensuring not to scorch the sides. Reduce heat and simmer for 5 minutes then remove mixture from heat. Allow to steep for 30 minutes while mixture cools. Strain and discard ginger. Syrup can last up to two weeks in the refrigerator.

