

# SCIENCE OF COCKTAILS

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*rocks glass*

- 1½ ounces No. 209 gin
- ¼ ounce Aperol apéritif
- ¼ ounce toasted peppercorn & Darjeeling simple syrup (see recipe below)
- ⅛ ounce lemon juice
- Slice of jalapeño (with seeds removed)

Muddle jalapeño in lemon juice. Add ice. Add Aperol, toasted peppercorn & Darjeeling simple syrup, and No. 209 gin and shake. Strain into an ice-filled rocks glass.

## *Toasted Peppercorn & Darjeeling Simple Syrup*

- 1 cup water
- 1 cup organic cane sugar
- 4 tablespoons toasted peppercorns
- 2 tablespoons Darjeeling tea

Combine all ingredients in a saucepan. Stir over low heat until sugar is dissolved.

LIVE WIRE

Sky Jet Wegman : 83 Proof

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