



*martini glass*

1½ ounces (rī)<sup>1</sup> rye whiskey

1 ounce Sutton Cellars Brown Label vermouth

½ ounce lemon juice

½ ounce reconstituted egg white simple syrup (see recipe below)

Regan's Orange Bitters and Angostura Bitters to garnish

Shake all ingredients with ice and strain into martini glass.

## ***Reconstituted Egg White Simple Syrup***

Hot water

Sugar

Dehydrated egg white

Combine 3 parts hot water with 3 parts sugar in saucepan over low heat. Stir until sugar is fully dissolved. Add one part dehydrated egg white and whisk until smooth. Cool to room temperature before use.

# THE (rī)VAL

Heather Davis : Annabelle's Bar & Bistro

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