

# Two Dylans

from Punch (<http://punchdrink.com>)

## Ingredients

*Serving: 1*

2 ounces pot still Irish whiskey, preferably Powers Gold Label

2 ounces pot still Irish whiskey, preferably Powers Gold Label

3/4 ounce lemon juice

3/4 ounce lemon juice

þ generous 1/2 ounce macadamia nut orgeat (see Editor's Note)

þ generous 1/2 ounce macadamia nut orgeat (see Editor's Note)

6 curry leaves

6 curry leaves

2 cherry tomatoes

2 cherry tomatoes

Garnish: fresh curry leaf

## Directions

Combine all ingredients in a shaker tin and muddle.

Fill tin with cubed ice and hard-shake for 8 to 10 seconds.

Double-strain over cubed ice (or one large cube) into a chilled double rocks glass.

Garnish with a curry leaf.

## Editor's Note

**Macadamia Nut Orgeat** 500 grams coconut water (good-quality, purple-hued types, preferably Copra or Harmless brand) 150 grams raw macadamia nuts 4 grams kosher salt white granulated sugar 1. Combine coconut water, raw macadamia nuts and salt into a blender, then pulse three times in brief, 2-second intervals. Do not purée. 2. Pour the blender contents, unstrained, into a shallow, nonreactive container. Cover, then refrigerate