

Two Dylans

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

Ingredients

Serving: 1

2 ounces pot still Irish whiskey, preferably Powers Gold Label

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3/4 ounce lemon juice

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þý generous 1 / 2 ounce macadamia nut orgeat (see Editor s No

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6 curry leaves

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2 cherry tomatoes

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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