

WILDEBEEST'S HORSERADISH SOUR COCKTAIL

NO TAMING
THIS BEAST

Warning: This cocktail is not for the faint of heart. In the Gastown neighborhood of Vancouver, BC, is the latest rage of the local food and beverage scene—Wildebeest, a brainchild of barman Josh Pape and chef James Iranazad. The restaurant boasts “whole-animal cookery” with a specifically written wine and cocktail list to match, in the midst of a massive space that includes a cocktail bar and lounge, open kitchen with tables within, a banquet dining room and an underground wine bar. Pape’s cocktail precision looks local with fellow Vancouverite Long Table Distillery’s London Dry Gin and the gentle sweetness of honey with a contrasting punch of zesty citrus, creamy egg white and feisty horseradish.

INGREDIENTS

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2 ounces Long Table London Dry Gin
1 ounce fresh lemon juice
½ ounce Runny Honey*
Dash egg white
1 barspoon of creamed horseradish

*Runny Honey is equal parts honey and warm water, mixed together.

Shake like hell with lots of ice and fine strain into a chilled cocktail glass. Garnish with cracked pepper along one edge.

|| wildebeest.ca

