

# TEQUILA

## Dahlgren

### Ice

2 ounces blanco tequila

1 ounce tawny port

$\frac{3}{4}$  ounce fresh lime juice

$\frac{1}{2}$  ounce Simple Ginger Syrup (below)

### Dash of Angostura bitters

1 ounce chilled club soda

4 small pieces of candied ginger skewered on a pick and 1 lime wheel, for garnish

A classic drink called El Diablo (tequila, lime juice, crème de cassis and ginger ale) inspired Ward's Dahlgren. He replaced the ginger ale with club soda and ginger syrup—it has more zing—and the cassis with tawny port.



Fill a cocktail shaker with ice. Add the tequila, port, lime juice, Simple Ginger Syrup and bitters and shake well. Strain into an ice-filled highball glass and stir in the club soda. Garnish with the candied ginger and lime wheel.

### SIMPLE GINGER SYRUP

Coarsely chop three 3-inch pieces of fresh ginger. In a mini processor, puree the ginger. Press the puree through a fine strainer; you should have about 1 ounce of juice. Return the juice to the processor and add 6 tablespoons superfine sugar; process until well mixed. Strain the syrup into a jar, cover and refrigerate for up to 1 week. Makes about 1½ ounces.



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*“Coro Gold” highball glass by LSA from the Conran Shop.*