

Alameda Lotus

Created by Kate Zimmerman. [CC BY-SA 4.0](#).

A fresh, floral, fun cocktail that draws depth from the spices in Ferrand dry Curaçao and the herbs St. George Botanivore gin. (It's stronger than it seems!)

1 ½ oz [St. George* Botanivore gin](#)

¾ oz crème de violette**

½ oz [Ferrand dry Curaçao](#)

1 oz Meyer*** lemon juice, freshly squeezed
(about the juice of one lemon)

Shake with ice and strain into a chilled coupe.

Garnish with a thin slice of lotus root tossed in baker's sugar (this will prevent fresh root from browning and the sugar highlights the delicate lotus flavor).

* [St. George Spirits](#) is an artisanal distillery in Alameda county, California (yes, the same county where Kamala Harris was born & raised).

** I've also enjoyed a version using ½ ounce Tempus Fugit Liqueur de Violette and ¼ ounce elderflower liqueur.

*** [Meyer lemons](#) (which originated in China and grow particularly well in the San Francisco Bay Area, where regular lemons often don't grow as well) tend to be sweeter and less acidic than regular lemons. If using a regular lemon, consider reducing the amount of juice.



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