
HOLY ROSEMARY

BY ALEX COLLINS [GLENDALOUGH DISTILERY]

GLASS Brandy Snifter

2 oz GLENDALOUGH DOUBLE BARREL

1 oz Egg White

$\frac{3}{4}$ oz Lemon Juice

$\frac{3}{4}$ oz Rosemary Simple Syrup*

2 dashes Angostura Bitters

GARNISH Rosemary

Add whiskey, egg white and all other ingredients to shaker and dry shake (no ice) for a good while. Then add ice and shake again then strain into a chilled brandy glass. Garnish with a sprig of rosemary.

*(1 part sugar, 1 part water and some rosemary sprigs)



CONVERSION
OZ - ML

oz	ml
¼ oz	7.5ml
½ oz	15ml
¾ oz	22.5ml
1 oz	30ml
1 ¼ oz	37.5ml
1 ½ oz	45ml
1 ¾ oz	52.5ml
2 oz	60ml

CONVERSION
ML - OZ

ml	oz
5ml	Bar spoon
10ml	⅓ oz
15ml	½ oz
20ml	⅔ oz
25ml	¾ oz
30ml	1 oz
35ml	1 oz + Bar spoon
40ml	1 ⅓ oz
45ml	1 ½ oz
50ml	1 ⅔ oz
