

Wine & Gin Citrus Chill



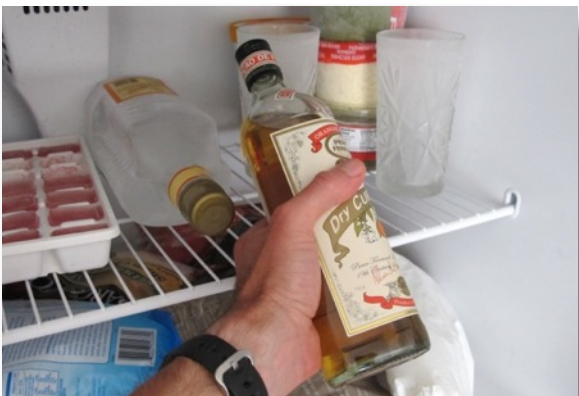
TIPS:

1. **Red wine and gin?** Yeah, I know it sounds a bit odd, but with a good shot of lime juice and some dry curaçao (or triple sec), this drink is cool, crisp, and fantastically summer-flavorful!
2. **Dry curaçao vs. triple sec:** Dry curaçao is a dryer (less sweet) orange liqueur than the sweeter triple sec. Using dry curaçao will result in a dryer, crisper drink. If, however, you can't find dry

curaçao and/or like a sweeter tasting drink, triple sec will work fine.

3. **About limes:** For the best possible drink, use fresh limes that are heavier in weight and slightly soft to the touch when you push in on the skin with your thumb as they should also be juicier and more flavorful than those that are lighter in weight and rock hard to touch.

4. **Extra chilled:** For a terrifically cold, refreshing drink that won't melt ice and dilute the drink so quickly, store the gin and dry curaçao (or triple sec) - along with tall glasses - in the freezer and red wine in the refrigerator.



Preparation Time: about 5 minutes

Needed

(for 1 tall glass)

1 Ounce Lime Juice (which should be the equivalent of about 1 lime)

1 Ounce Dry Curaçao (or triple sec)

2 Ounces Gin

3 Ounces Dry Red Wine

Ice

Citrus Juicer

Sharp Knife

Cutting Board

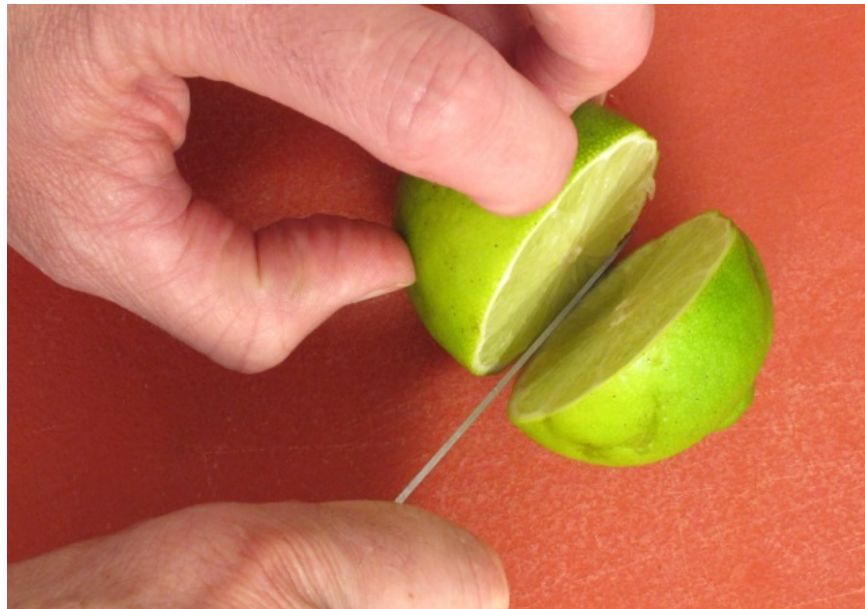
Measuring Cup

Long Spoon

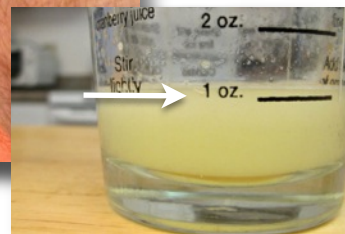
Tall Glass



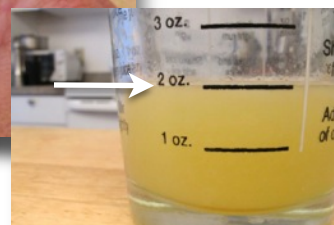
1. Use a sharp knife to cut 1 lime in half, and...



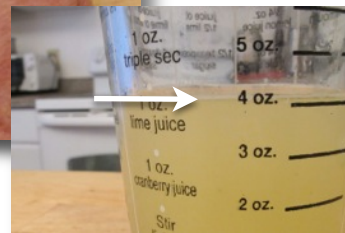
...squeeze 1 ounce of lime juice into a measuring cup as shown in the insert picture below.



2. Add 1 ounce dry curaçao (or triple sec), ...



...2 ounce gin, and...



...3 ounces red wine.



4. Stir with a spoon, and fill a tall glass about 2/3's full with **ice**.



5. Pour the **drink** into the iced tall glass and serve.



