



THE ORIGINAL RAMOS GIN FIZZ

INGREDIENTS

- 1 oz. simple syrup (original recipe calls for 1 tbsp powdered sugar)
- 3 – 4 drops of Orange Flower Water
- ½ oz. lemon Juice
- ½ oz. lime Juice
- 1 ½ oz. Gin (Old Tom is preferable)
- 1 egg white
- 2 oz. heavy cream

DIRECTIONS

1. Fill a Collins glass with ice and set aside to chill.
2. In a glass shaker, add all of the ingredients.
3. Add ice to the shaker.
4. Shake vigorously 50 times.
5. Strain into the chilled Collins glass

Add Seltzer water until it froths just above the top of the glass. No garnish needed.

“Drink freely”Henry Ramos