

Tommy Bahama®

FROM OUR *MARLIN BAR: COCKTAILS WITH TOMMY BAHAMA* BOOK

Tangerine Tango

MAKES 1 DRINK

1 oz. vodka

3/4 oz. blood orange liqueur

1 oz. tangerine purée, such as The Perfect Purée®

1 oz. fresh lemon juice

3/4 oz. simple syrup

1 ½ oz. soda water

1 lemon wedge and 1 mint sprig, for garnish

INSTRUCTIONS

1. Simple Syrup: In a saucepan, combine 1 part sugar with 1 part water. Put the saucepan on medium heat and stir until the sugar dissolves. Let sit until cool. Store in a lidded container in the refrigerator for up to 2 weeks.
2. In a cocktail shaker, combine all the ingredients except the soda water and the garnishes. Shake well and strain into a Collins glass filled with fresh ice. Top up with soda. Garnish with the lemon wedge and mint sprig.