

Copperworks Distilling Gin Fizz

Mixing Tools:

- Cocktail shaker
- Bar spoon (long handled iced tea spoon will work) or muddler
- Strainer (Hawthorne or julep)
- Jigger
- Ice
- Highball or Collins glass
- Lemon juice or lime juice
- Egg whites (or water reserved from a can of unsalted garbanzo beans)
- Simple syrup
- Lemon twist
- Chilled soda water
- Optional: mini whisk

Gin Fizz

- 1.5 oz Copperworks gin
- Egg whites (from 1 egg) or water from can of unsalted garbanzo beans
- .50 oz lemon or lime juice
- .50 simple syrup
- Lemon twist
- Chilled soda water (about 4-5 oz)

Add gin, simple syrup and egg whites to shaker. To separate the egg whites, crack the egg and slowly pass the yolk back and forth between the shell pieces, letting the egg whites slip into the shaker. For a vegan option, you may use .50 oz of water from a can of unsalted garbanzo beans. Dry shake to break up the egg white. Or you can use a bar spoon or mini whisk to break up the egg white. Then add citrus juice and ice and shake for 30-40 seconds. Strain into a cocktail glass. Top with chilled soda water and add lemon twist.

Note on the egg whites. If you want to use the whole egg, this is called a Royal Fizz. If you use just the egg yolk, this is a Golden Fizz. And if you use sparkling wine instead of soda water, this is a Diamond Fizz. And lastly, if you skip the egg whites altogether, this is your classic Tom Collins.

Copperworks Distilling Ramos Gin Fizz

Mixing Tools:

- Cocktail shaker
- Bar spoon (long handled iced tea spoon will work) or muddler
- Strainer (Hawthorne or julep)
- Jigger
- Ice
- Highball or Collins glass
- Lemon juice
- Lime juice
- Egg whites (or water reserved from a can of unsalted garbanzo beans)
- Simple syrup
- Orange flower water
- Heavy cream
- Lime twist
- Chilled soda water
- Optional: mini whisk

Gin Fizz

- 1.5 oz Copperworks gin
- Egg whites (from 1 egg) or water from can of unsalted garbanzo beans
- 1 oz heavy cream
- .50 oz lemon
- .50 oz lime juice
- .50 simple syrup
- 2-3 dashes of orange flower water
- Lime twist
- Chilled soda water (about 3-4 oz)

Add gin, heavy cream, simple syrup, orange flower water and egg whites to shaker. To separate the egg whites, crack the egg and slowly pass the yolk back and forth between the shell pieces, letting the egg whites slip into the shaker. For a vegan option, you may use .50 oz of water from a can of unsalted garbanzo beans. Dry shake to break up the egg white. Or you can use a bar spoon or mini whisk to break up the egg white. Then add citrus juices and ice and shake for as long as you can, about a full minute for best results. Strain into a highball or Collins glass with fresh ice. Top with chilled soda water leaving a window for the foam. Wait 5 seconds for foam to rise up and add lime twist.