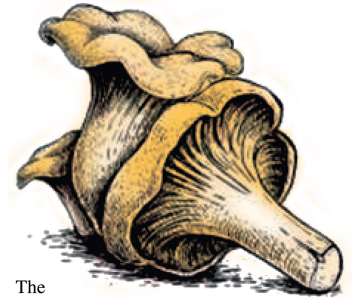


# Saratoga Sour

*NY State of Mind!*

*This is a great twist on a classic NY Sour gin cocktail. I like to use Saratoga Olive Oil's Dark Cherry Balsamic for this recipe. It adds a wonderful acidic note and rich, deep fruit flavor. Remember that farmers aren't the only source of local food, there are many local food produces that impact our landscape.*



The  
Carriage House  
Cooking School

2 ounces	dry gin
3/4 ounce	dark cherry balsamic vinegar
1/4 ounce	triple sec
1/2 ounce	lemon juice
1 sprig	fresh thyme
3 ounces	club soda
1 fresh	local cherry
1 large	lemon twist
1 sprig	fresh thyme

1. Add the gin, dark cherry balsamic, triple sec, lemon juice and thyme sprig to a cocktail shaker filled with ice. Cap and shake vigorously for 10 seconds.
2. Strain the cocktail into a rocks glass filled with ice.
3. Top with club soda. Garnish with a fresh cherry, lemon twist and fresh thyme sprig.