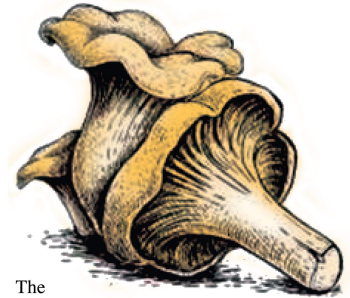


White Lady

The White Lady cocktail has two points of origins, Harry McElhone at London's Ciro Club in 1919 and Harry Craddock of The American Bar at The Savoy in London.

The drink was formerly published in the Savoy Cocktail Book in the 1930's, which is where I first discovered it. The two origins have different paths and there is a version of the White Lady which is made into a fizz with the addition of egg white, and the more typical version made with extra gin for a drier drink, my preference, and what I feature here. I added the honey as a touch of local flair and a hint of sweetness.



The
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2	ounces	gin
1	ounce	cointreau
1	ounce	fresh lemon juice
1/2	ounce	honey
1	large	lemon twist

1. Place the gin, cointreau, lemon juice and honey in a bar shaker filled with ice.
2. Shake well, about 20 seconds.
3. Strain into a martini or coupe glass fro straight up or on the rocks in a rocks glass.