

A Sugar SHAKE *Recipe*

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The Leap Year Cocktail

Original recipe by Harry Craddock of London's Savoy Hotel, circa 1928

- 2 ounces Plymouth gin
- ½ ounce Grand Marnier
- ½ ounce sweet vermouth (*Sugar + Shake choice: Noilly Prat Rouge*)
- Generous ½ ounce lemon juice (*Fresh squoze, please!*)
- Lemon twist for garnish

Shake the gin, Grand Marnier, vermouth, and lemon juice with ice and strain into a chilled glass. Garnish with the lemon twist.