

NAWJ 2021 Midyear Meeting Interactive Reception
with mixologist Adam Marans

The Scales

This versatile and bright cocktail utilizes winter citrus and spring produce and can be built with your preferred clear spirit.

- 2 oz. Gin (or preferred clear spirit)
- 1 oz. St. Germain elderflower liqueur (can be substituted for other citrus or ginger liqueur)
- 0.75 oz. fresh lime juice
- 0.5 oz. fresh grapefruit juice
- 4 slices cucumber
- Fresh mint

Combine all ingredients but the mint in a metal shaker with ice, shake vigorously for 14 seconds, double strain, serve up with a fresh mint garnish.