



Slow Comfortable Screw Up Against the Wall

SIERRA STYLE

INGREDIENTS:

- ♦ 1.5 oz sloe gin
- ♦ 1 oz Southern Comfort
- ♦ 0.5 oz high-quality peach liqueur
(I prefer amaretto for a little twist)
- ♦ 3 oz fresh-squeezed orange juice
- ♦ 0.5 oz Galliano (as a floater)

For Garnish:

Orange slice. And a maraschino cherry, if you'd like.

Prepare the Glass:

Crush gingerbread cookies into fine crumbs and place them on a small plate. Dip the rim of a chilled martini glass in gingerbread syrup or water. Dip the rim into the crumbs.

Instructions:

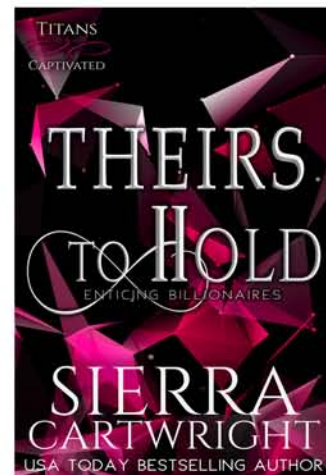
Add sloe gin, Southern Comfort, peach liqueur (or amaretto), and orange juice to a cocktail shaker filled with ice.

Shake gently for about 10-15 seconds—just enough to chill and mix thoroughly without adding too much air.

Strain into a highball glass filled with fresh ice.

Slowly float the Galliano on top by pouring it over the back of a spoon.

Garnish with a slice of orange. For extra pizzazz, drop a maraschino cherry in the glass.



Cheers!