

Bobby Burns



Vegetarian



Vegan



Dairy Free

READY IN



45 min.

SERVINGS



8

CALORIES



178 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients



8 lemon twists for garnish



1.5 cups scotch



1.5 cups vermouth sweet (such as Carpano Antica)



5 ounces water ()



0.3 cup b  nedictine



0.3 cup b  nedictine

Equipment



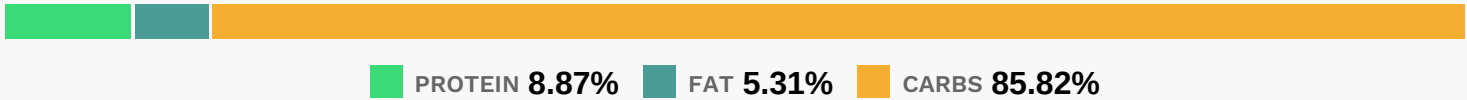
bowl

☐ funnel

Directions

- ☐ In a pitcher that holds at least 5 cups, combine the Scotch, vermouth, water, and Bénédictine and stir well. Using a funnel, decant into a 1-liter liquor bottle or two 750-ml liquor bottles. Cap tightly and refrigerate for at least 2 hours, until chilled.
- ☐ To serve, set out a bowl or wine bucket filled with ice. Shake the bottle to ensure the cocktail is well mixed, then set it in the ice so it stays chilled.
- ☐ Pour into coupe or martini glasses and garnish each drink with a lemon twist.
- ☐ The Scotch and vermouth are poured in equal parts, with just one-sixth part of Bénédictine. That formula makes it easy to mix up the cocktail in any size batch. And with a few small variations, you can make a number of other Scotch-based drinks using similar formulas. Here are some examples:
 - Rob Roy: 2 parts Scotch and 1 part sweet vermouth, with a couple of dashes of Angostura bitters per drink, served on the rocks in old-fashioned glasses, garnished with a maraschino cherry.
 - Rusty Nail: Equal parts Scotch and Drambuie, stirred with ice and served in old-fashioned glasses (some variations call for a little more Scotch than Drambuie).
 - Loch Ness: 1 1/2 parts Scotch, 1 part Pernod, and 1/4 part sweet vermouth, stirred with ice in old-fashioned glasses.
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Nutrition Facts



Properties

Glycemic Index:5.06, Glycemic Load:1.8, Inflammation Score:-6, Nutrition Score:5.1156520726888%

Flavonoids

Eriodictyol: 23.07mg, Eriodictyol: 23.07mg, Eriodictyol: 23.07mg, Eriodictyol: 23.07mg Hesperetin: 30.13mg, Hesperetin: 30.13mg, Hesperetin: 30.13mg, Hesperetin: 30.13mg Naringenin: 0.59mg, Naringenin: 0.59mg, Naringenin: 0.59mg, Naringenin: 0.59mg Luteolin: 2.05mg, Luteolin: 2.05mg, Luteolin: 2.05mg, Luteolin: 2.05mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Myricetin: 0.54mg, Myricetin: 0.54mg, Myricetin: 0.54mg, Myricetin: 0.54mg Quercetin: 1.23mg, Quercetin: 1.23mg, Quercetin: 1.23mg, Quercetin: 1.23mg

Quercetin: 1.23mg

Nutrients (% of daily need)

Calories: 177.95kcal (8.9%), Fat: 0.32g (0.5%), Saturated Fat: 0.04g (0.26%), Carbohydrates: 11.79g (3.93%), Net Carbohydrates: 8.77g (3.19%), Sugar: 2.74g (3.05%), Cholesterol: 0mg (0%), Sodium: 3.05mg (0.13%), Alcohol: 20.2g (100%), Alcohol %: 11.91% (100%), Protein: 1.22g (2.44%), Vitamin C: 57.24mg (69.38%), Fiber: 3.02g (12.1%), Vitamin B6: 0.09mg (4.32%), Potassium: 149.48mg (4.27%), Iron: 0.66mg (3.65%), Vitamin B1: 0.05mg (3.12%), Folate: 11.88µg (2.97%), Calcium: 28.61mg (2.86%), Copper: 0.05mg (2.45%), Magnesium: 8.82mg (2.2%), Vitamin B5: 0.21mg (2.05%), Phosphorus: 18.61mg (1.86%), Manganese: 0.04mg (1.8%), Vitamin B2: 0.02mg (1.3%), Vitamin E: 0.16mg (1.08%)