



# Ingredients

| 1.5 ounces vermouth dry                     |
|---|
| 1.5 ounces london gin dry such as tanqueray |
| 1 serving cracked ice                       |
| 1 piece lemon zest                          |

2 dashes orange bitters

## **Equipment**

#### **Directions**

In mixing glass or cocktail shaker filled with ice, combine gin, vermouth, and bitters. Stir well, about 20 seconds, then strain into cocktail coupe or martini glass. Twist lemon peel directly over drink to release essential oils, and serve.

### **Nutrition Facts**



### **Properties**

Glycemic Index:15, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:0.78434783025928%

#### Nutrients (% of daily need)

Calories: 144.59kcal (7.23%), Fat: 0.02g (0.03%), Saturated Fat: Og (0.01%), Carbohydrates: 3.47g (1.16%), Net Carbohydrates: 2.83g (1.03%), Sugar: 0.51g (0.57%), Cholesterol: Omg (0%), Sodium: 3.59mg (0.16%), Alcohol: 19.14g (100%), Alcohol %: 16.28% (100%), Protein: 0.12g (0.24%), Vitamin C: 7.74mg (9.38%), Fiber: 0.64g (2.54%), Copper: 0.02mg (1.17%)