The Volpi Jabberwocky

A little cocktail history lesson. Back in the 1920s in London's very fancy Savoy Hotel, a British-born and American-trained bartender was shaking up the cocktail scene. Harry Craddock became famous for his potations, and they landed in an incredibly cool Art Deco book, *The Savoy Cocktail Book*. The cocktail is named after the Lewis Carroll poem from *Through the Looking Glass* – a delightful representation of literary nonsense. We don't think it's nonsense at all. We think it's quite sensible to shake one of these up right now. The salame garnish, well, now *that* might seem like nonsense, but wait 'til you try it. You might chortle in joy.

ingredients

Ice
1 ounce gin
1 ounce Lillet blanc
1 ounce fino sherry
5 drops orange bitters
1 hot sopressata slice
1 clementine peel

instructions

Fill a martini glass or coupe with ice and water to chill. Fill a shaker with ice. Pour the gin, lillet blanc, sherry and bitters into the shaker. Give it a good shake to get it nice and cold. Dump the ice and water from the glass then strain the cocktail into the glass. Garnish with sopressata and thin piece of clementine peel.

total time: 5
active prep: 5
serves: 1
difficulty: *easy*