



# Sam Horwitz's Classic Cocktail Compendium

(WITH PHOTOS)

*A Logical Ore Publication*

INDEX OF DRINKS



## Clover Club

- 1.5 fluid ounces quality London dry gin, typically of old fashioned higher proof (*pictured*: Bombay Sapphire London Dry Gin)
- 1 fluid ounce lime juice
- 0.375 fluid ounces sweet vermouth, typically an Italian *rosso* vermouth (classically from the Torino region) however any sweet red vermouth will do in a pinch (*pictured*: Cocchi Vermouth di Torino)
- 0.375 fluid ounces dry vermouth, typically a French vermouth (classically from the Chambéry region) however any dry white vermouth will do in a pinch (*pictured*: Dolin Dry Vermouth de Chambéry)
- 1.5 teaspoons [homemade raspberry syrup](#) (fresh raspberries, muddled, or homemade grenadine are also traditional replacements; store bought grenadine or raspberry syrup will do in a pinch)
- 1 egg white (about 1.5 fluid ounces) (*optional*)
- Ice

Take a shaker tin and fill it between 3/4ths of the way and full with ice. Alternatively, use a mixing pint glass and fill it with ice. Pour in the ingredients. Shake vigorously (extra-vigorously if egg white used) and strain into a cocktail glass. The egg white adds a foamy head and sturdier body to the drink.

This drink is classically seen as being pink, however the raspberry syrup is very light in color when diluted and many modern variations leave out the vermouth entirely and use grenadine, which explains the discrepancy.

Classically appropriate garnish would be mint leaves, if desired.

### Notes on era

This is one of the earliest forms of the Clover Club cocktail and is taken from a 1911 recipe.

(Source: [wiki.webtender.com](http://wiki.webtender.com))

2 MONTHS AGO

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1 / 1

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