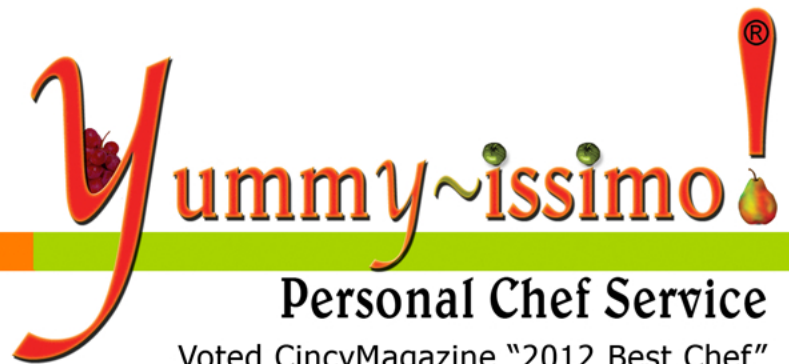


Lemon Drop



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

This is a Yummy~ized version of the classic lemon drop

Makes 1

3 lemon wedges

1t super~fine sugar

1t fresh lemon juice

1t simple syrup (can omit if you don't have any already prepared)

3oz vodka ~ I like Citron Lemon

1oz Triple Sec

1oz Grand Marnier

Place 2 lemon wedges and sugar in small bowl and muddle well. Add lemon juice, simple syrup, vodka and triple sec. Mix well and allow to sit until sugar is completely dissolved.

Pour into shaker, add ice and shake vigorously. Strain mixture into well chilled, sugar~rimmed martini glass. Top with Grand Marnier and garnish with a lemon wedge.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

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