

Mardi Gras King Cocktail



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

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Serves 1

Green, purple and gold colored sugar, to
rim glass

1/2oz Grand Marnier

2oz Vanilla vodka

1/2oz Bailey's Irish Cream

2 drops almond extract

Ground cinnamon, for dusting

Put a small pile each of green, purple and gold colored sugar on a plate, keeping them separate. Moisten the rim of a martini glass then press part of the rim into each colored sugar. Let sit 10 minutes.

Combine vodka, almond extract, Grand Marnier and Bailey's in a cocktail shaker filled with ice. Shake well, strain into prepared glass

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