

STINGER

Short drink After dinner

prepared in:
Boston shaker
served in:
Cocktail glass
alcohol content:
30,3%

INGREDIENTS

-5 cl of brandy

-2 cl of crème de menthe

METHOD

Pour the ingredients into a Boston shaker, mix and strain into a previously cooled cocktail glass.

Garnish with a mint leaf.

Behind the cocktail

Cocktail name: Stinger.

Creator: unknown.

Venue: unknown.

Story: the only certainty is that it was one of the most famous pre-Prohibition drinks. The name could derive from the stinging effect of the mint in the mouth, but nothing is proved.

Alcoholic base: brandy.

Type of preparation: shaken.