

Tommy Bahama®

FROM OUR *MARLIN BAR* COOKBOOK

Sailor's Delight

MAKES 1 DRINK

1 oz. gin

1 oz. Campari

1 oz. fresh lemon juice

Round piece of orange peel, for garnish

$\frac{3}{4}$ oz. orgeat syrup (see below)

ORGEAT SYRUP INGREDIENTS (MAKES ABOUT 1 $\frac{1}{2}$ CUPS)

1 $\frac{1}{2}$ cups sliced almonds

$\frac{3}{4}$ cup water

1 cup sugar

5 drops orange blossom water

INSTRUCTIONS

1. Orgeat Syrup: Preheat the oven to 200°F / 93°C. Spread the almonds on a rimmed baking sheet and toast until lightly golden, about 20 minutes. Let cool. Crush the almonds using a food processor or rolling pin. Transfer the almonds to a medium bowl. Add the water and let stand for 3 hours. Strain through a sieve lined with cheesecloth into a bowl, squeezing the cheesecloth to extract all the liquid. In a medium saucepan, combine the almond liquid, sugar, and orange blossom water. Cook over medium heat, stirring until the sugar is completely dissolved. Remove from the heat. Store covered in the refrigerator for up to 1 month.
2. In a cocktail shaker, combine all the ingredients, except the orange peel, with ice. Shake well and strain into a coupe glass. To flame the orange peel, hold a lighted match about 2 in. above the peel in the fingers of your other hand, flexing the peel to release the orange oil; the oil should ignite. Drop the peel into the drink.