

# Blood and Sand Cocktail



All Scotch is whisky, but not all whiskey is Scotch. Although not always consistent, the spelling “*whiskey*” is commonly used in Ireland and the United States, while “*whisky*” is used in most other whisky-producing countries.

Known for its distinctly smoky flavor, Scotch is whisky distilled in Scotland primarily from barley. It gets its smoky flavor from a process where malted barley is dried using peat fires; the smoke from those fires imparts flavor. The levels of smokiness can range widely between different styles and regions within Scotland.

Named after the 1922 Rudolph Valentino silent movie, “*Blood and Sand*”, this cocktail has intense cherry and botanical flavors. Since it is made with equal parts of only four ingredients: Scotch, orange juice, Danish Cherry Heering and sweet vermouth, try a range of Scotches to learn what your preferences are when it comes to smokiness.

It is an excellent introduction for people who aren’t sure they like Scotch. Add a bit more Scotch if you prefer a little less sweetness.

## Ingredients

- 1 oz Scotch whiskey
- 1 oz fresh Orange Juice
- 1 oz Peter Heering Cherry Heering liquor
- 1 oz sweet Vermouth
- Garnish with ½ orange slice or orange peel strip and serve up in a lovely coupe glass

## Preparation:

- Combine all ingredients in a cocktail shaker and shake for about 20 seconds. Strain into a stemmed Martini or coupe glass and serve

## Cheers,

Sue McNamara CS, CSW

*Certified Sommelier, Court of Master Sommeliers*

*Certified Specialist of Wine, Society of Wine Educators*