

THE MIDAS TOUCH

INGREDIENTS

2 parts cognac
1 part sherry
1 saffron simple syrup (see below)
juice from 1/2 lemon
2 dashes orange bitters
lemon zest to garnish

for the saffron simple syrup

1/2 cup sugar
1/2 cup water
1 teaspoon saffron threads

DIRECTIONS

For the saffron simple syrup, bring the sugar and water to a boil in a medium saucepan over medium-high heat, stirring to dissolve sugar. Add saffron strands; bring to a simmer and let simmer for 5 minutes. Remove from heat, and let steep until cooled to room temperature. Pour syrup through a fine sieve into an airtight container; discard the saffron strands.

For the cocktail, add cognac, sherry, saffron simple syrup and lemon juice to a shaker 1/2 full of ice. Shake vigorously then add a couple of dashes of the bitters. Serve straight up in a chilled cocktail glass and garnish with a lemon twist.