



# Loch Lomond Cocktail

*Mixology with Kelly*

# WHAT IS DRAMBUIE?

Drambuie is a whisky liqueur. A blend of aged Scotch whisky, spices, herbs & heather honey. Its origins can be traced to a secret recipe created for Bonnie Prince Charlie by his Royal Apothecary in the 18th Century. The name Drambuie is derived from Scots Gaelic 'An Dram Buidheach' and means "The Drink that Satisfies".

Drambuie was originally bottled in Edinburgh. It is now owned by Glenfiddich and produced in Glasgow.



# The Loch Lomond Cocktail

1 part Drambuie

1/2 part Cointreau

1/2 part freshly squeezed lemon juice

Shake over ice, strain

Pour into a cordial glass

Garnish with a twist of lemon

# The Savoy Cocktail Book

Being in the main a complete compendium of the Cocktails, Rikkeys, Daises, Slings, Strubs, Smashes, Fizzes, Julegs, Cobblers, Flogs, and other Drinks, known and vastly appreciated in this year of grace 1930, with sundry notes of amusement and interest concerning them, together with subtle Observations upon Wines and their special occasions. Beside in the particular an elucidation of the Manners and Customs of people of quality in a period of some equality.

The Cocktail Recipes in this Book have been compiled by  
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OF THE  
**SAVOY HOTEL**  
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