



## Blood & Sand

The “Blood & Sand” is a classic cocktail with a mysterious origin. It was first mentioned in *The Savoy Cocktail Book* by Harry Craddock in 1930, though it’s unclear whether he created it or simply included the recipe.

What makes this cocktail intriguing is its ingredients: scotch, sweet vermouth, cherry liqueur, and orange juice. It’s a fantastic introduction to scotch for those new to the spirit.

Who would have thought?

### Ingredients

- 3/4-ounce scotch (choose one that isn't too peated)
- 3/4-ounce sweet vermouth
- 3/4-ounce Heering cherry liqueur
- 3/4-ounce orange juice, freshly squeezed
- Garnish: orange peel
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### Steps

1. Add the scotch, sweet vermouth, cherry liqueur, and orange juice into a shaker with ice and shake until well-chilled.
2. Strain into a chilled coupe or cocktail glass.
3. Garnish with an orange peel.

### *Cheers,*

Sue McNamara CS, CSW

*Certified Sommelier, Court of Master Sommeliers*

*Certified Specialist of Wine, Society of Wine Educators*