

Salt and Serenity

Strawberry Clover Club Cocktail

The Clover Club was a popular bar in Philadelphia in the late 1800's. This is sommelier Erin Henderson's take on it. I tweaked it a bit further by using lime juice instead of lemon juice.

Strawberry syrup:

½ cup sugar

½ cup water

½ cup fresh or frozen strawberries

Cocktail:

2 ounces gin

1 egg white*

½ ounce freshly squeezed lime juice

1 ounce strawberry syrup

Fresh strawberry for garnish

1. Make strawberry syrup: Place sugar and water in a small saucepan over medium heat. Cook for 1 minute, stirring, until sugar dissolves.
2. Add strawberries and cook until they break down, about 5 minutes. Use a fork or potato masher to mash them. Remove from heat. Let sit for 30 minutes, to macerate. Strain syrup through a fine mesh strainer. Store in fridge. It will keep for about 3 weeks.
3. Make cocktail: Place all the cocktail ingredients in a cocktail shaker, **without** ice. Shake for 30 seconds. Add a few ice cubes to the shaker and shake for a further 30 seconds.
4. Strain drink into a cocktail glass. The foam will collect at the top. Garnish with a fresh strawberry.

*The egg white acts as an emulsifier for the drink and creates a pretty foam on top of the drink. If you prefer to not consume raw egg white, you can substitute 2 tablespoons of aquafaba (the liquid in the can of chickpeas), or just leave it out.