



**Two Jews Making Food
Episode 14**

Butterfly's Breath
By Paul Child

Ingredients:

- 3 3/4 teaspoons sweetened lime juice (such as Rose's)
- 1 tablespoon water
- 1/2 teaspoon granulated sugar
- 1/4 cup (2 ounces) London dry gin (such as Beefeater)
- 2 tablespoons (1 ounce) apricot brandy
- Lemon peel twist or lime peel twist

Instructions:

Stir together lime juice, 1 tablespoon water, and sugar in a mixing glass until sugar is dissolved. Pour gin and apricot brandy into glass, and fill glass with ice. Using a bar spoon, stir until outside of glass is frosty, about 30 seconds. Strain into a cocktail glass. Garnish with a lemon peel twist.

Toast to Julia!