



## *The Coriandrum*

*Subtle, with a slightly herbaceous character.*

### Recipe per drink

- 2 oz. Square One Organic Vodka
- 1/4 oz. Cinzano Bianco Vermouth
- splash of Coriander Nectar\* (see recipe below)
- splash of orange bitters
- lemon twist
- coriander seeds

Add first 4 ingredients to cocktail shaker. Fill with ice and shake vigorously. Strain into a chilled martini glass. Garnish with a few coriander seeds from the nectar mix and a twist of lemon.

### Coriander Nectar\*

1 cup whole coriander seeds

4 cups water

1 1/4 cups organic Agave nectar

Pour 1 cup of whole coriander seeds and 4 cups of water into medium saucepan. Cook on very low heat for 30 minutes. Add agave nectar. Cook on low for 1 minute and stir until blended thoroughly. Remove from heat. Cool and store in a glass container. Yields enough for 8-10 cocktails.

(Credit: Alberta Straub)