

# Clove Scented Sidecar

Sunset Magazine, 12/2010



## Servings: 2

1. Mix 2 tbsp. sugar and ground cloves on a small plate. Rub one lemon chunk around the rims of two cocktail glasses. Turn rims in the clove sugar.
2. Cut orange into two slices about 1/4 in. thick; cut slices in half. Put lemon chunks, orange slices, and 3 tbsp. sugar in a cocktail shaker. Using a wooden spoon, muddle together the fruit and sugar until fruit is broken up.
3. Add about 1 cup ice and whiskey to cocktail shaker. With lid securely fastened, shake vigorously to blend, then strain into the sugared glasses. Garnish each with a whole clove.

5 tablespoons sugar, divided

1/4 teaspoon ground cloves

1 whole lemon, cut into chunks

1 whole orange

Ice

1/2 cup whiskey

2 whole cloves, for garnish

---

Per Serving (excluding unknown items): 308 Calories; 2g Fat (6.8% calories from fat); 1g Protein; 46g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 18mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Fruit; 1/2 Fat; 2 Other Carbohydrates.

Carolyn T's Blog - Tasting Spoons:  
<http://tastingspoons.com>