



Abracadaver Cocktail



★★★★★ 0 reviews

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Aiming to avoid the typical boozy holiday bombs, this cocktail is a riff on the classic Corpse Reviver No. 2 cocktail. (That's also the reason for the creepy name!) It's lower-alcohol, refreshing and light. Citrus, vanilla and spice are the main notes and the chocolate mist at the end (if you use it) lends a celebratory toasty nose. Photo courtesy of Dylan Griffin & Stonecutter Spirits.



By: Carolyn Malcoun
EatingWell Senior Food Editor



Ingredients

1 serving

ON SALE

What's on sale near to you



QFC
1401 Broadway
SEATTLE WA 98122



¾ ounce Stonecutter Single Barrel Gin

¾ ounce Cocchi Americano

$\frac{3}{4}$ ounce Tuaca

$\frac{3}{4}$ ounce lemon juice

$\frac{1}{2}$ ounce simple syrup

C&H Pure Cane Granulated

Sugar 4 Lb

\$3.47 for 1 item Thru 01/08

6 ice cubes

Alice & the Magician Chocolate Birthday Cake Aromatic Mist
(aliceandthemagician.com) (Optional)

Preparation

Prep
5 m

Ready In
5 m

Combine gin, Cocchi, Tuaca, lemon juice and simple syrup in a cocktail shaker. Add ice. Shake until cold. Strain into a coupe glass. Spritz the top with chocolate birthday cake aromatic mist, if using.



Nutrition information

Serving size: about 5 ounces

Per serving: 210 calories; 0 g fat(0 g sat); 0 g fiber; 17 g carbohydrates; 0 g protein; 4 mcg folate; 0 mg cholesterol; 16 g sugars; 16 g added sugars; 1 IU vitamin A; 8 mg vitamin C; 3 mg calcium; 0 mg iron; 4 mg sodium; 26 mg potassium

Carbohydrate Servings: 1

Exchanges: 2 alcohol equivalents