

Notes: The addition of egg whites adds a silky creaminess to this festive holiday cocktail! Fresh squeezed tangerine juice has just the right amount of refreshing tang, although store bought juice will work just as well.

Yield: Makes 2 delicious cocktails



INGREDIENTS

- 3 maple candies, finely chopped
- 4 tablespoons pasteurized egg whites
- 1 cup ice
- 2 tablespoons maple syrup
- 1 cup tangerine juice
- 3 oz. gin

PREPARE

1. Pour 2 tbsp egg white in a shallow bowl. Dip rims of 2 glasses into the shallow bowl and coat with chopped maple candies.
2. In a martini shaker, vigorously shake 2 tbsp egg whites and ice together for 1 minute; add maple syrup, tangerine juice, and gin.
3. Shake for another minute, strain into candy rimmed glasses. Spoon foam on top and serve immediately.