

# Mordechai's Sweet Revenge

*The perfect cocktail for a Haman led horse ride on a bright sunny day in Shushan.*

By: Cantor Zach Mondrow

[www.decanterzach.com](http://www.decanterzach.com) - Private Zoom Wine and Liquor Tastings



Conversion Table		
1/2 oz.	15 ml	1 Tablespoon
1 oz.	30 ml	2 Tablespoons
2 oz.	60 ml	4 Tablespoons


## With Alcohol

- 2 lemon wedges
- 6 mint leaves, plus 4 mint sprigs, for garnish (optional)
- 3 strawberries sliced (separated)
- Ice cubes, plus crushed ice (optional)
- 2 ounces Gin (or pretty much any other base liquor)
- ¾ ounce fresh lemon juice
- ¾ ounce Simple Syrup, ½ ounce Agave Nectar or to taste.

## Without Alcohol

- 2 lemon wedges
- 6 mint leaves, plus 4 mint sprigs, for garnish (optional)
- 3 strawberries sliced (separated)
- Ice cubes, plus crushed ice
- 2 ounces Ritual Gin Alternative
  - [www.ritualzeroproof.com](http://www.ritualzeroproof.com)
- ¾ ounce fresh lemon juice
- 1 ounce Simple Syrup, ¾ ounces Agave Nectar or to taste.

## Preparation:

- In a cocktail shaker, muddle the lemon wedges with 2 strawberries and mint leaves (if using).
- Add whole ice cubes and the Gin or Gin Alternative, lemon juice and Simple Syrup or Agave Nectar .
- Shake well for 30-45 seconds.
- Strain over fresh ice (crushed if using) filled in highball or collins glasses. 
- Garnish with the remaining berry slices and mint sprigs (if using).

## Notes on Ingredients:

- This can also be made with Vodka, Gold Rum (not spiced) or Tequila (substitute lime for lemon if you like). This recipe also works with any of the Ritual Zero Proof Products.
- Simple Syrup can be made by combining 1 part sugar and 1 part water into a bottle and shaking for 3 minutes, can also be done with an immersion blender.