

Strawberry-gin cocktail

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Strawberry-gin cocktail

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'The Sarah Jane' is a signature cocktail from Melbourne restaurant Saigon Sally.

Named after co-owner Will's mum, as she swore she didn't like gin and loved this cocktail.

Ingredients

- 30 ml gin
- 15 ml elderflower liquor
- 10 ml licor 43 (Spanish liqueur)
- 30 ml [lemon](#) juice
- 15 ml sugar syrup

Muddle strawberry in Boston glass and add all other ingredients.

Shake and double strain into martini glass.

[Saigon Sally](#), 2 Duke Street, Windsor, Melbourne.

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