

## East Indies Voodoo

Difficulty: Medium | Prep Time: 5 min | Serves: 1

Recipe by Draeger's Viognier

- 1½ oz Original calvados
- 1 oz Raisin Shrub
- ½ oz St Elizabeth Allspice Dram

### Preparation:

Stir all ingredients together and pour over ice. Today you can purchase a ready-made shrub or you can make your own, but it takes some planning!

### Raisin Shrub Recipe:

1 cup of vinegar, a mild one is best, champagne or a white wine vinegar  
1½ cups of diced fruit, here you will use raisins

Allow to come to a low boil, cool. Place in the refrigerator for up to a week in an air tight container. After a couple of days to a week, bring the mixture back to a low boil add 1 cup of sugar. Allow to cool overnight and you'll have a proper Shrub in the morning!



*The Restaurant at Draeger's*