**PINK LADY**

- 100ml of dry gin
- 4 tsp of grenadine
- 1 large egg white
- 2 strips of lemon zest
- 2 maraschino cherries

Pour the gin + grenadine into a cocktail shaker + fill with ice. Shake then strain into another container. Add the egg white to the shaker and add the gin mixture; shake until frothy. Pour in chilled glasses and garnish.

Here’s a more advanced version:

- 1.5 oz of gin
- .5 oz of applejack
- .5 oz of freshly squeezed lemon juice
- .5 oz of grenadine
- 1 small egg white
- maraschino cherry

Fill a cocktail shaker with ice cubes and add the gin, applejack, lemon juice, and grenadine, and measure out 1/4 to 1/2 oz of the egg white. Shake vigorously for 30 seconds. Strain into a chilled cocktail glass. Garnish and enjoy!

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The history of the Pink Lady cocktail is not completely known but some stories date it back to 1911. The Grove Park was built in 1913. Around 1920, a guest of the hotel met her untimely end and became the local legend known as the Pink Lady. Supposedly, the Pink Lady has haunted the inn for over 100 years and has been seen as a pink mist or a woman in a pink dress!