

# Bloody Mary Oyster Shooters

Oyster shooters are simply awesome. They are also unusual enough to impress your guests. While there are those who don't care for them, most people like oysters. Plus, you'll find a number of your friends haven't tried them – raw anyway. So, plunge in!

While fresh shucked oysters are the best, the necessity of shucking is frequently the barrier that prevents the busy host from serving them. Enter the fresh, pasteurized variety, (and exit the oyster aficionado). These are probably better for cooking, but work quite well in shooters. The containers come in a variety of sizes, as will the oysters. You may want to cut particularly large oysters in half, and double up the small ones.



To build multiple shots, I suggest that you line up the glasses and make them assembly line fashion. Start with an oyster in each glass followed by the next ingredient, in the order listed.

- 1 oyster
- 2 tsp. Zing Zang (or other Bloody Mary mix)
- 1/8 tsp. Horseradish
- 1/8 tsp. Worcestershire sauce
- 4 drops hot sauce
- 1/4 oz. Lemon juice
- 1/4 oz. Chilled Cinco Vodka

1. Chill vodka in the refrigerator for several hours or “freeze” in the freezer for an hour. See note below.

2. Line up shot glasses and place an oyster in each
3. Add the remaining ingredients, in the order above, to each glass
4. Serve immediately

Note: Vodka will not actually freeze, so the bottle won't break if you leave it in the freezer. Frozen vodka has a silky mouth feel.

Cheers!

---

## Christmas Cocktails

Christmas is upon us. In other words, it's that time of year when we find ourselves faced with last minute entertaining "opportunities!"

You don't have to reinvent the cocktail to provide your guests with memorable Holiday themed libations. Simply use great existing recipes and give them festive names. The following examples are easy to make using common ingredients:



## Christmas Punk from Imbibe Magazine

1. Conquistador Punch from Imbibe Magazine
2. Christmas Punk also from Imbibe Magazine
3. Snow Drift from Cinco Vodka
4. Midori Sour

## Krampus Dare – aka Conquistador Punch

This is a punch, which means that you can make it as a single cocktail or in small to large batches. While definitely a tequila drink, it is balanced by the brightness of the citrus and mellowed by the sherry.



The recipe is:

- 3 parts Reposado Tequila
- 1 1/2 part Sherry
- 1 1/2 part Lime juice
- 1 1/2 part Orange Juice
- 1 part simple syrup

For 2 single drinks, think ounces for parts and shake all ingredients with ice and strain into chilled cocktail glasses. Garnish with an orange peel.

For a pitcher, combine ingredients with ice and stir to chill. Strain into a pitcher and refrigerate. Serve in chilled cocktail glasses and garnish with fat orange peels.

For a punch bowl, combine ingredients with ice cubes and stir to chill. When chilled, remove ice cubes and replace them with a large piece of ice. Add slices of limes and oranges and ladle into cups.

## St. Nickolas Punch aka Christmas Punk



Left to Right St. Nicholas  
Punch and Krampus Dare

This drink combines apple and ginger with the richness of port and the spice of the bitters.

- 2 oz. Applejack
  - 1 oz. Domaine de Canton
  - 3/4 oz. Port
  - 3 dashes Fees Brothers Whiskey Barrel Aged Bitters
  - Long Lemon peel for garnish
1. Combine all ingredients except the garnish in a mixing glass with ice.
  2. Strain into a chilled cocktail glass
  3. Garnish with the lemon peel



## Snow Drift

This is a pretty drink reminiscent of eggnog with a hint of chocolate.

- 2 oz. Chilled Vodka
- 3/4 oz. Cointreau
- 1 oz. White Creme de Cacao
- 2 oz. Heavy Cream
- Grated white chocolate for garnish

1. Combine the ingredients except the garnish in a shaker without ice. Shake for 30 seconds.
2. Add ice and shake until well chilled
3. Strain into a chilled cocktail or martini glass and garnish with the chocolate

## Christmas Kiss aka Midori Sour

Bright green always works for the Holidays. This sweet and sour drink is always a hit with the sweet drink crowd.



- 2 oz. Midori
- 2 oz. Fresh lemon juice
- 1 oz. simple syrup
- Brandied cherry for garnish.

1. Combine all ingredients except the cherry in a shaker with ice. Shake until well chilled.
2. Strain into a chilled martini glass and drop in the cherry.

Remember to use premium ingredients and fresh juices.

Cheers!

---

## Mixology Monday XCII – Apples Roundup



Well, the last Mixology Monday for 2014 is history! Need some Holiday cocktail inspiration? Head over



and check out the apple themed cocktails at Cocktail Virgin Slut. As they say, “an apple a day...”

Thanks again to Frederic at Cocktail Virgin Slut for hosting this month’s MxMo.

Cheers!!

---

## Mixology Monday XCII – Apples

It is Mixology Monday for December and it’s all about apples. This most excellent theme is the brain child of Frederic at Cocktail Virgin Slut, this month’s host.



Once again, we have two drinks to offer: Cider Punch and the Plymouth Old Fashioned.

### Cider Punch



This drink combines apples in the form of calvados and hard cider with the flavors of ginger and cranberries. The aroma is apples and lemon. The taste begins with apple and a touch of sweet ginger and cranberry, finishing with musty cider.

- 1 oz. Calvados
- 1/2 oz. Ginger Liqueur
- 1/2 oz. Cranberry Syrup (see below)
- 1 oz. Chilled hard cider
- Lemon twist

1. Stir the first four ingredients in a mixing glass with ice until well chilled.
2. Strain into a chilled cocktail glass.
3. Express the lemon oils over the drink and discard the lemon.

## **Cranberry Syrup**

This is from Chris Tunstall at abarabove. The syrup is extremely easy. You will need:

- 1 – 14 oz can jellied cranberry sauce
- 2/3 cup sugar
- 2/3 cup water

1. In a quart sized microwavable container, melt the cranberry sauce on high in 30 second intervals, stirring in between.
2. Meanwhile, using a small sauce pan on the stove, dissolve the sugar in the water.
3. When the the sugar is dissolved, add the melted cranberry sauce and stir to combine.
4. Allow to cool. This will keep refrigerated in a sealed glass bottle for at least a week.

## **The Plymouth Old Fashioned**



A few years ago, I came across a post by Jamie Boudreau where he described his “Old Fashioned Simple Syrup.” He uses a base liquor, sugar and bitters for the sweetener. Playing with his idea, I have made a number of drinks with various base liquors, sugars and bitters. For this drink I have chosen Applejack, brown sugar and black walnut bitters to use in the syrup. It is then combined with calvados, bourbon and rum.



This is a big drink in size, strength and flavor. The taste of apple blends with the vanilla and spice from the rum and the combined smoky notes of the rum and bourbon. The black walnut bitters really stand out. I initially used Fees Brothers Aztec Chocolate Bitters, but I think that Angostura Bitters with the Fees Brothers Black Walnut Bitters and Orange Bitters is better.

You can easily lighten up this drink by substituting Cruzan Dark Aged Rum for the Zaya and/or Russell's 10 year old Bourbon for the Basil Hayden's.

Here is the recipe:

- 1 oz. Calvados
- 1 oz. Aged rum such as Zaya 12 Year Old
- 1 oz. Aged bourbon such as Basil Hayden's
- 1 oz. Black Walnut Syrup (See below)
- 1 bar spoon honey syrup (1 part honey dissolved in 1 part water)
- 2 dashes Fees Brothers Black Walnut Bitters
- 2 dashes Fees Brothers Orange Bitters
- 2 dashes Fees Brothers Aztec Bitters or Angostura Bitters
- Thick orange peel for garnish

1. Stir all ingredients, except the garnish, in a mixing glass with ice.
2. Strain into a chilled old fashioned glass with fresh ice – preferably a single large cube or sphere
3. Express the orange oils over the drink and float the peel.

## **Black Walnut Syrup**

- 1/2 cup brown sugar
  - 2 oz. Applejack
  - 1 oz. Fees Brothers Black Walnut Bitters
1. In a small sauce pan over medium heat, dissolve the sugar in the liquid, stirring frequently.
  2. Allow to cool
  3. Will keep in the refrigerator for a few weeks

Thanks to Frederic at Cocktail ~~Virgin~~ Slut for hosting this month's Mixology Monday. Go check out their site and be sure to come back for the roundup of Mixology Monday XCII.

Cheers!

---

## **Cranberry Bellini with Cranberry Syrup**

This is from Chris Tunstall at abarabov. I am re-posting it here because making a syrup from jellied cranberry sauce is a great idea, (for other awesome ideas, you should check out their site). We used the cranberry syrup in their Bellini and I also used it to make a version of Patriot Punch.

The syrup is extremely easy. You will need:

- 1 – 14 oz can jellied cranberry sauce
- 2/3 cup sugar
- 2/3 cup water

1. In a quart sized microwavable container, melt the cranberry sauce on high in 30 second intervals, stirring in between.
2. Meanwhile, using a small sauce pan on the stove, dissolve the sugar in the water.
3. When the the sugar is dissolved, add the melted cranberry sauce and stir to combine.
4. Allow to cool. This will keep refrigerated in a sealed glass bottle for at least a week.

## Chris Tunstall's Cranberry Bellini

Chris uses sparkling water. We opted for champagne or sparkling apple cider.

- 1 oz. Cranberry Syrup
- Champagne or sparkling cider

1. Add the cranberry syrup to a chilled flute or coup
2. Top with the champagne or sparkling cider
3. Toast Chris

## Patriot Punch

There are a number of versions of this punch. They usually call for cranberry juice and apricot brandy. I saw a use for the cranberry syrup and besides, I can't leave anything alone!

- 1 oz. Irish Whiskey
- 1/2 oz. Apricot Liqueur
- 1/2 oz. Cranberry Syrup
- 1 oz. Champagne
- Lemon twist and brandied cherry

1. Combine all ingredients in a mixing glass with ice and stir until chilled
2. Strain into a chilled coup. Express the lemon peel and float it on top. Drop in the brandied cherry.

Cheers!