

Curl My Toes



This cocktail has all of the flavors of your favorite gin Martini with the added herbals of Kina al Avion d'Or. Plus, the botanicals in the vermouth are enhanced by creating the vermouth syrup. Curl My Toes has become one of "Doc's Greatest Hits" at parties and Pop Ups.

While making beer syrup standing at the stove stirring, my eyes fell upon an open bottle of vermouth on the counter awaiting its use in cooking. I had read about and tasted beer syrup, but I'd never heard of vermouth syrup. A quick Google consultation confirmed no results. After some experimentation, I settled on equal parts dry vermouth and sugar

To my palate, dry vermouth is more herbal than sweet vermouth. So dry vermouth syrup tastes nothing like sweet vermouth. In this cocktail, the dry vermouth syrup brings a touch of sweetness to offset the bitter Kina and a nice mouth feel.

I have tried this with multiple gins including London Dry's and the new style herbal gins. I've even subbed Kinsmen Rakia for the gin. It all works.

Curl My Toes

- 2 oz. Premium gin such as Uncle Val's Botanical
- 1/2 oz. Dry Vermouth Syrup – see below
- 1/4 oz. Kina al Avion d'Or
- Fresh herbs such as thyme and sage plus a dried lemon wheel for garnish

1. Chill a cocktail glass with ice and water
2. Add all ingredients, except the garnish to a mixing glass with ice
3. Double strain into chilled glass
4. Spank the herbs in your palm and float on the dried lemon wheel or on the drink

Vermouth Syrup

- 1 part Dry Vermouth
 - 1 part Sugar
1. The best way is to combine vermouth and sugar in a blender and blend on high several minutes until the sugar is dissolved. You maintain the flavors of the vermouth if you don't heat the syrup. But, if you don't have a blender, you can combine vermouth and sugar in a sauce pan and heat just until the sugar dissolves. Do not allow the syrup to boil.
 2. Either way, strain through fine mesh strainer into a glass bottle. Keeps refrigerated for about a few weeks.

Cheers!

Plymouth Old Fashioned



I really like bitters forward old fashioned. To me, bitters bring flavor and spice that you aren't going to find elsewhere. One way to get a lot of bitters into a cocktail without making it, well, too bitter, is to make a syrup with bitters as all or part of the liquid. 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. Or you can put all of the ingredients in a blender and run on high for a few minutes.
 2. Allow to cool
 3. It will keep longer if you filter it through a metal coffee filter to remove any undissolved sugar crystals.
 4. Will keep in the refrigerator for a few weeks

Cheers!

