

# The Conference



From Death & Company via Epicuriuos. “This is a tiki drink disguised as an old-fashioned, so it’s no surprise that it comes from Brian Miller, Death & Co’s resident scalawag and expert on all things Polynesian. One night a waitress asked Brian to make something stirred and boozy, so he took one of tiki’s core principles—blending several base spirits to create a new flavor profile—and applied it to whiskey and brandy. It was another breakthrough moment for the bar, and these days it’s not unusual to find two or more base spirits in our drinks.”

## Ingredients:

- 1/2 ounce Rye
- 1/2 ounce Bourbon
- 1/2 ounce Calvados
- 1/2 ounce Cognac
- 1 teaspoon demerara syrup
- 2 dashes Angostura bitters
- 1 dash Doc Elliott’s Mixology Coffee Pecan Bitters
- 1 lemon twist and 1 orange twist for garnish

## Directions:

1. Chill a large Old Fashioned glass with ice and water
2. Combine all ingredients, except the garnish, in a mixing glass with ice. Stir to chill
3. Strain into chilled glass over a large ice cube
4. Garnish with citrus twists

Cheers!

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## MxMo CVIII – The Swizzle



Mixology Monday



Le Bois  
Lele

It's Mixology Monday! This Month, our host Frederic of the CocktailVirgin blog, has revived the Swizzle. Yes, the Swizzle is a drink, not just a stick! When ice found its way to the Caribbean in the 19th Century, it quickly found a home in cocktails. No longer did one have to endure the hot weather with warm punch. For the Swizzle, the ice was shaved or finely crushed into the drink and the whole thing stirred

with a *Le Bois Lele* – the original swizzle stick. The *Le Bois Lele* is from a bush that has stems with 4 or 5 branches that come off at a 90° angle. By rubbing the *Le Bois Lele* between the palms like a Boy Scout starting a fire, the drink is stirred and frothed into a frosty libation. There are various types of Swizzles, but basically it's the technique more than the ingredients. The base spirits used in the 19th Century depended on the location, but were generally rum or gin. The drinks themselves are usually sours.

For this Month's Mixology Monday, we are offering 2 Swizzles: The Southtown Swizzle and the Tepache Swizzle. I'll start with the Southtown Swizzle.

## Southtown Swizzle



This cocktail is named after San Antonio's Southtown, which is an area just south of Downtown, the River Walk and the Alamo. It is home to historic neighborhoods, an up and coming arts district and a busy culinary scene. Located in Southtown is the Dorcol Distillery. There they produce an amazing rakia and, more recently, beer. They also have a bar from which they serve very innovative and delicious cocktails.

The Southtown Swizzle is all about Dorcol's bone dry apricot Kinsman Rakia. The citrus, in this case orange and lime, brightens the party while the Chartreuse adds a touch of herbs. The Angostura finishes with a little complexity.

- 2 oz. Kinsman Rakia
- 1 oz. Orange juice
- 1 oz. Lime juice
- 1 oz. Simple Syrup
- 1/4 oz. Chartreuse
- Angostura Bitters

1. Combine everything but the bitters in a Collins glass and add enough crushed or shaved ice to fill the glass 2/3's
2. Swizzle with a swizzle stick or spoon until the glass is frosted
3. Add more ice to fill and continue swizzling until the drink is frothy and the glass is frosted or you get tired
4. Garnish with several dashes of Angostura on top

## Tepache Swizzle



I really like Tepache! That funky pineapple cider – esc concoction. We prefer this recipe from Victor Tango's. It fits perfectly with the concept of the Swizzle. For this cocktail I used Genevere, lime and Allspice Dram. The flavors combine to whisk you to the Islands with the first sip.

- 2 oz. Genevere – I used Bols
- 1 oz. Tepache
- 1 oz. Lime juice
- 1 oz. Simple Syrup

- 1/4 oz. Allspice Dram
- Angostura Bitters

1. Combine everything but the bitters in a Collins glass and add enough crushed or shaved ice to fill the glass 2/3's
2. Swizzle with a swizzle stick or spoon until the glass is frosted
3. Add more ice to fill and continue swizzling until the drink is frothy and the glass is frosted or you get tired
4. Garnish with several dashes of Angostura on top.

Cheers!

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## Key Lime "0"

This should be served flaming. Either double the recipe and serve in a scorpion bowl, or float an inverted lime half with 151 rum soaked piece of bread. You can sub the Key Lime Bitters with orange bitters.



## Key Lime '0'

- 2 oz. Mount Gay Gold Rum
- 1 oz. Orange juice
- 1 oz. Passion Fruit Syrup
- $\frac{1}{2}$  oz. Pineapple
- $\frac{1}{2}$  oz. Grenadine
- $\frac{1}{2}$  oz. Orgeat
- $\frac{1}{4}$  oz. Falernum
- 2 dashes key lime bitters
- 8 oz. crushed ice

1. Shake all ingredients with crushed ice
2. Pour unstrained into tall glass

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## Blue Hawaii

The first “Blue Drink.” Invented in 1957 by Harry Yee of the Hilton Hawaiian Village. It was an instant hit and, yes, the movie was named for the drink!



Blue Hawaii

- 1  $\frac{1}{2}$  oz. vodka
- 2 oz. pineapple juice
- $\frac{3}{4}$  oz. lemon juice
- $\frac{3}{4}$  oz. blue curacao
- $\frac{1}{4}$  oz. simple syrup
- $\frac{1}{2}$  t. cream

1. Shake with crushed ice
2. Pour unstrained into tall glass
3. Garnish with fruit stick

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## Hawaiian Eye

Created at the bar in Burbank where the show's actors hung out

after filming.



- 1 oz. Gold Rum
- $\frac{1}{2}$  oz. Light Rum
- $\frac{1}{2}$  oz. lime juice
- $\frac{1}{2}$  oz. Falernum
- $\frac{1}{2}$  oz. simple syrup
- 8 oz. crushed ice

1. Blend for 5 sec.
2. Pour unstrained into glass
3. Garnish with cherry and lime

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## Jungle Bird



From the Kuala Lumpur Hilton.



- 1  $\frac{1}{2}$  oz. dark Jamaican Rum (such as Appleton)
- $\frac{3}{4}$  oz. Campari
- 4 oz. pineapple juice
- $\frac{1}{2}$  oz. Lime juice
- $\frac{1}{2}$  oz. simple syrup

1. Chill an old fashioned glass with ice and water
2. While the glass chills, combine all of the ingredients in a shaker.
3. Shake with ice until shaker is fully frosted: 10 – 15 seconds
4. Pour unstrained into chilled glass
5. Garnish with a cherry and lemon and orange wheels

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## Mai Tai

This is Trader Vic's original recipe



- 1 oz. Appleton Extra
- 1 oz. Mount Gay Gold Rum
- $\frac{1}{2}$  oz. Curacao
- 1 oz. Lime Juice
- $\frac{1}{4}$  oz. orgeat
- $\frac{1}{4}$  oz. simple syrup

1. Shake all ingredients with crushed ice
2. Pour unstrained into old fashioned glass
3. Add crushed ice to fill
4. Garnish with a mint sprig

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## Passion Fruit Cocktail

If there is such a thing as an elegant Tiki drink, this is it! Even if your party isn't Tiki themed, this simple drink

will impress.



- 1 oz. Plymouth Gin
- $\frac{3}{4}$  oz. Lemon juice
- $\frac{3}{4}$  oz. Passion fruit syrup

1. Chill cocktail glass with ice and water
2. Add all ingredients to a shaker and shake with ice
3. Strain into chilled cocktail glass

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## Planter's Punch



This is my version of rum punch which I would like to claim I

invented somewhere in the islands, but it was actually at home in Texas! I recently added the Orgeat and Key Lime Bitters. You can sub Angostura Bitters but you do need something to offset the sweetness of the fruit juices.

- 2 oz. Mount Gay Gold Rum
- 1 oz. Orange juice
- 1 oz. Pineapple juice
- $\frac{1}{2}$  oz. Grapefruit juice
- $\frac{1}{2}$  oz. Grenadine
- $\frac{1}{2}$  oz. Orgeat
- 2 dashes key lime bitters
- 6 oz. crushed ice

1. Shake all ingredients with crushed ice
2. Pour unstrained into tall glass
3. Sit back, put up your feet and imagine you're Jimmy Buffet

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## Saturn

Rockets and jet aircraft were all the rage in the Tiki era and every bartender had appropriately named drinks. This was Popo Galsini's and won 1st Place in the World Cocktail

Championship in 1967.



- 1  $\frac{1}{4}$  oz. gin
- $\frac{1}{2}$  oz. passion fruit syrup
- $\frac{1}{4}$  oz. Falernum
- $\frac{1}{4}$  oz. orgeat
- $\frac{1}{2}$  oz. lemon juice
- 8 oz. crushed ice

1. Blend until smooth
2. Pour unstrained into pilsner glass