

# Apple Old Fashioned



This cocktail combines spicy Rye with a hint of apple from the bitters. Add to that a touch of smooth honey syrup and you have a drink that is light on the tongue but still bitters forward. You may want to adjust the ratio of bitters to syrup depending on your taste.

Notice that this is essentially a built cocktail. I stir it in a mixing glass without ice to combine the ingredients prior to pouring it over a large ice cube in an un-chilled single old fashioned. Similar to scotch on the rocks. Initially the flavors will be strong with very little dilution. As you sip the cocktail and gently swirl it, the drink will chill and dilute.



- 2 oz. Rye whiskey such as Templeton or Sazarac
- 1 generous dash of Bar Keep Apple Bitters
- 1 barspoon of honey syrup (1 part honey, 1 part water)
- Lemon peel for garnish

1. Combine the rye, bitters and honey syrup in a mixing glass without ice. Stir to combine.
2. Pour over a large ice cube in an un-chilled single old fashioned.
3. Express the oil from the lemon peel and drop it into the drink.

Cheers!

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## Belle Meade Bourbon

We had a magnificent time at the Cured – Belle Meade Bourbon Paired Dinner this past week in San Antonio. A meal at Cured Charcuterie is always a treat and this 5 course pairing was no exception. Visiting with Andy Nelson of Green Briar Distillery and hearing about the resurrection of his family's legacy was fascinating. (You can find the complete story on their web site [here](#)). The cocktails, featuring their Belle Meade Bourbon, Sherry Cask Finished Bourbon and Tennessee White Whiskey, were excellent and complimented the, as usual, superb food.

Well, this set me to creating some libations with Green Briar Distillery's most excellent Bourbon. At Cured, they served a sour and a bourbon/amaro cocktail. The "Chas Sour" contained their Sherry Cask Finished Bourbon, cardamom syrup and lemon juice. The bourbon/amaro, the "Old No. 5", used Belle Meade Bourbon, Averna and bitters. I guessed at and came up with my version of the "Old No. 5. However, I decided to also make a

bourbon sour and a Manhattan both using Belle Meade Bourbon.

First, lets talk about Belle Meade Bourbon. I tasted this neat, both at the Paired Dinner and home. Let me start by saying that the Nelson brothers have a winner out of the gate! Belle Meade bourbon is worth drinking neat, on the rocks or in cocktails. Full disclosure note: I am partial to high rye bourbons which includes Belle Meade. That being said, here are my tasting notes:



- Nose: Maple syrup and caramel with grapefruit
- Taste: Rye spice with caramel, smoke and tobacco with vanilla
- Finish: Smooth. Several reviewers report that it has a short finish but I disagree. It is a smooth, long finish with distinct cherry and spice. If you “chew” it, you up the spice.



Old No. 5

So, on with the drinks. Here is my version of the Old No. 5:

- 1 1/2 oz. Belle Meade Bourbon

- 3/4 oz. Averna
- 1 dash Fee Brothers Barrel Aged Bitters
- Orange peel for garnish

1. Add all ingredients to a mixing glass with ice and stir until chilled
2. Strain into a chilled coup
3. Express the orange peel over the drink and float

## Belle Meade Manhattan



Belle Meade Manhattan

This bourbon has legs, so I went straight to a 2:1 bourbon:vermouth ratio. You can go with more vermouth, but I like the flavors of the Belle Meade and prefer that the vermouth complements and not over powers. I used Angostura for the bitters and Grand Marnier for the sweetener.

- 1 1/2 oz. Belle Meade Bourbon
- 3/4 oz. Carpano Antica Vermouth
- 1 dash Grand Marnier
- 1 dash Angostura Bitters
- Orange peel and maraschino cherry for garnish

1. Add everything but the garnish to a mixing glass with ice and stir to chill
2. Strain into a chilled coup
3. Express the orange peel and float then drop the cherry

into the drink.

## Belle Meade Sour

I like my whiskey sours 1:1 bourbon and lemon sour. For the lemon sour, I prefer 2:1 lemon to simple syrup. I also like the mouth feel of egg white.



- 1 1/2 oz. Belle Meade Bourbon
- 1 oz. Fresh lemon juice
- 1/2 oz. Simple syrup
- 1 large egg white (can use 3 Tbl. pasteurized egg whites but it will not be the same)

1. Add all ingredients, in order to a shaker and shake for 30 sec without ice to emulsify the egg white.
2. Add 3 regular sized ice cubes plus on large cube (1 1/2 – 2 inches)\* to the shaker and shake to chill 10 – 15 sec.
3. Double strain into a chilled coup and serve

\* using a large ice cube creates a silky finish that complements the egg white. You can omit this and use regular ice but you should get a large ice cube tray!

So there are three drinks using Belle Meade Bourbon. I will

soon be posting cocktails using Green Briar Distillery's Tennessee White Whiskey.

Cheers!

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## 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!

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## Old Fashioned Tent Revival

This drink requires Bad Dog Barcraft's Fire and Damnation Bitters available [here](#). You want several dashes of the bitters to enable the flavors to come through. Then balance the bitterness with the agave. Be careful not to make it sweet.



- 2 ozs. Good aged bourbon such as Russell's Reserve 10 Year Old or Basil Hayden
- 3-4 dashes Bad Dog Barcraft's Fire and Damnation Bitters – about 1 barspoon
- 1/4 oz Agave Nectar or more to taste
- Lemon or orange zest

1. Chill a single old fashioned glass with ice and water.
2. Add all ingredients to a mixing glass with ice and stir.
3. Pour over a large fresh ice cube in chilled glass.
4. Twist zest over glass and discard

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## Rye Old Fashioned

- 2 oz Good rye such as Sazerac or Bulleit Small Batch



- 1/2 – 1 tsp Sugar
- 3-4 dashes Peychaud's Bitters
- Lemon Zest for garnish

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients in a mixing glass with ice and stir
3. Strain into chilled glass over fresh ice.
4. Express lemon zest over drink and discard (the zest!)

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## I'm Not Dead Yet

- 1 1/2 oz Rye Whiskey
- 3/4 oz St. Germain Elderflower Liqueur
- 3/4 oz Aperol
- 1-2 dashes rhubarb bitters

1. Chill an old fashioned glass with ice and water
2. Add all ingredients to a mixing glass with ice and stir
3. Strain into chilled glass over fresh ice.

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# Vieux Carré

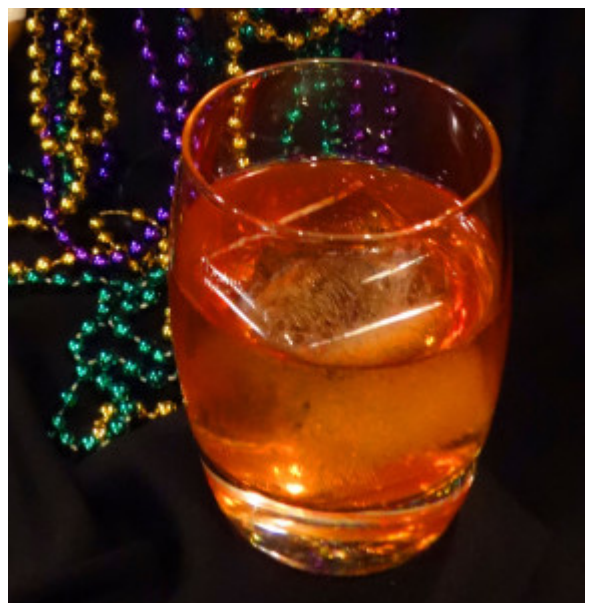
- $\frac{3}{4}$  oz. rye whiskey
- $\frac{3}{4}$  oz. brandy
- $\frac{3}{4}$  oz. sweet vermouth
- $\frac{1}{4}$  oz. Benedictine
- dash Peychaud's Bitters
- dash Angostura Bitters

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain over fresh ice in chilled glass
4. Garnish with thick lemon twist

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# Sazerac

My go to libation while in NOLA!



- 2 oz. rye whiskey
- 4 dashes Peychaud's Bitters
- 1 dash Angostura Bitters
- 1 tsp. 2:1 simple syrup
- absinthe
- lemon peel

1. Chill old fashioned glass with ice and water.
2. Combine all ingredients, except absinthe, to a mixing glass and stir with ice.
3. Drain ice and water from chilled old fashioned glass and rinse with dash of absinthe.
4. Strain drink into chilled, absinthe rinsed old fashioned over fresh ice.

Twist lemon peel over drink and discard peel.

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## Wild Turkey in Heat



This cocktail is a bourbon and orange sour with the almond sweetness of the orgeat and the kick of habanero. The name originated during a family ski trip to Steamboat Springs a number of years ago. We would always eat at the Tugboat Saloon on our first night and, so,

cold and tired, I spotted a bottle of Wild Turkey behind the bar. I asked the waitress if they had Wild Turkey 101. She replied, “Yes.” To which I said, “I’ll have that neat.” She then repeated my order, “A Wild Turkey neat.” Now, from the other end of the table, with great incredulity, our teenage daughter asked: “What’s a Wild Turkey in Heat?”

- 2 oz. Wild Turkey 101
- 2  $\frac{1}{2}$  oz. Orange juice
- $\frac{3}{4}$  oz. Lemon juice
- $\frac{1}{4}$  oz. orgeat
- $\frac{1}{4}$  oz. simple syrup
- 2 dashes habanero bitters or habanero shrub

1. Chill a Double Old Fashioned glass with ice and water
2. Add all ingredients to shaker and shake with ice
3. Add unstrained to chilled Double Old Fashioned

Cheers!

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## Cubed Old Fashioned

- 1 part cognac
- 1 part aged rum
- 1 part aged bourbon
- 2 dashes Angostura Bitters
- 2 dashes Bitter Truth Chocolate Bitters
- 2 dashes Angostura Orange Bitters
- 1 part Old Fashioned Simple Syrup

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain over fresh ice in chilled glass

Garnish with a thick orange zest and a cherry