

Tequila Traditional al Cubo

- 1 part Rémy Martin Cognac
- 1 part Zaya Aged Rum
- 1 part Añejo Tequila
- 2 dashes Angostura Bitters
- 2 dashes Bitter Truth Chocolate Bitters
- 2 dashes Angostura Orange Bitters
- 1 part Tequila 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
 4. Garnish with a thick orange zest and a cherry
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Rosita Cocktail

- 1 $\frac{1}{2}$ oz. plata tequila
- $\frac{1}{2}$ oz. sweet vermouth
- $\frac{1}{2}$ oz. dry vermouth
- $\frac{1}{2}$ oz. Campari
- dash of Angostura Bitters

1. Stir with ice
 2. Strain into an ice filled rocks glass
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Strait's Sling

This is a very old drink and was probably the precursor to the Singapore Sling

- 2 oz. Plymouth Gin
- 1 oz. lemon juice
- $\frac{1}{2}$ oz. cherry brandy
- 1/2oz. Benedictine
- dash Angostura Aromatic Bitters
- dash Angostura Orange Bitters

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

Singapore Sling

Before Tiki was Tiki and before Donn Beach and Trader Vic were born, there was the Singapore Sling. The original was created in 1905 at the Raffle's Hotel in Singapore. This is a mid-century version.

- 1 $\frac{1}{2}$ oz. Gin
- $\frac{1}{2}$ oz. Cherry Heering
- $\frac{1}{4}$ oz. Cointreau
- $\frac{1}{4}$ oz. Benedictine
- 4 oz. pineapple juice
- $\frac{1}{2}$ oz. lime juice
- 1/3 oz. grenadine
- dash Angostura Bitters

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

“Old Fashioned” Simple Syrup

I got this idea from Jamie Boudreau – famous mixologist. I make this with WheyLow, which goes into solution, but I can only get 3/4 cup to dissolve. Plus, the WheyLow will start to come out of solution after a few days. I prefer my house made bitters, of course, but Angostura works well. I don't think Splenda would work here since it will not make a syrup.

This syrup lends itself to several different drinks. By changing the bitters and the base liquor, you can make a Winter Old Fashioned or a Tequila Traditional al Cubo

- 1 cup Turbinado Sugar, or 3/4 cup WHEYLOW
- 4 ozs. Good Bourbon
- 2 ozs. Angostura Bitters

1. Add all ingredients to a sauce pan over medium heat
2. Stir constantly until the sugar has dissolved

Gary's Redo Classic Manhattan

While I was playing with Lillet, I thought I'd try it in a Manhattan. Well, here it is:



- 2 ozs. Good aged bourbon such as Basil Hayden
- 1 oz. Lillet Rouge
- 1 dash Regans Orange Bitters
- 1 Dash Fees Brothers' Aromatic Bitters

1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a mixing glass and stir with

I Hate You Gary Bar Nuts

I like this recipe because you do not roast the nuts with a sticky coating. The nuts are roasted plain and the topping is added. Thus, they don't clump as badly. By the way, it's not my fault if you can't stop eating them!

- 1 cup each plain, unsalted pecans, walnuts, cashews and almonds
- 2 1/2 Tbls unsalted butter melted
- 1/4 cup brown sugar or brown WheyLow
- 1 tsp. cayenne
- 1 tsp. ground cinnamon
- 1 Tbl. honey
- 1 Tbl. Angostura Bitters
- 1 Tbl. course sea salt or kosher salt

1. Preheat oven to 350°F
 2. Spread nuts in a single layer on a full sheet pan and roast for 10 minutes.
 3. In a large mixing bowl thoroughly combine the brown sugar, butter, cayenne, cinnamon, honey, and bitters.
 4. Add the warm nuts to the sugar mixture and stir to evenly cover the nuts.
 5. Sprinkle the salt over the nuts and stir again. If you think they need more salt, try stirring them more before adding additional salt.
 6. Serve warm. Any leftovers will keep on the counter top in a sealed container for a few days before they completely glue together.
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Smokin' Nail

I generally use a blended malt scotch for this cocktail. The smoked chai tea really plays along with the background Drambuie. This requires a Smoke Gun.



Smokin' Nail

- 2 ozs. Scotch
 - 1/2 ozs. Drambuie
 - 1 lemon zest
 - 1 dash Jerry Thomas Bitters – sub Angostura
 - 1 tsp. Chai tea
1. Smoke tea in gun with the tube placed in a lidded decanter. When decanter is full of smoke, remove smoke tube and seal.
 2. Chill a single old fashioned glass with ice and water.
 3. In a mixing glass, muddle lemon zest with the Drambuie and bitters
 4. Add Scotch and ice. Stir to chill. Strain into smoke filled bottle and reseal. Give the drink a few good shakes in the smokey bottle.
 5. Pour drink over fresh ice in the chilled old fashioned glass.
 6. You can use the smokey bottle for 2 or 3 drinks.

Winter Old Fashioned

This is based on the Cubed Old Fashioned. I changed the syrup and the bitters. This has a bigger cinnamon flavor than the original and is perfect for those cold winter's nights, (which in San Antonio means anything under 50 degrees). The syrup is made with brown sugar so it is not as sweet. If the drink is too bitter for your taste, try adding a little more syrup. Decreasing the bitters will decrease the spice.

- 1 oz. cognac
- 1 oz. aged rum
- 1 oz. aged bourbon
- 2 dashes Fee Brothers Aromatic Bitters
- 2 dashes Fee Brothers Aztec Chocolate Bitters
- 2 dashes Angostura Orange Bitters
- 1 oz. Winter 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