

# Tennessee Chocolate



Here I go offering another cocktail crafted with Nelson's Green Brier Tennessee White Whiskey\*. As I've written previously, it is single distilled from a mash of corn, barley and wheat which gives it some subtle, but distinct, differences from other premium white whiskeys. I think Nelson's Green Brier is slightly sweeter and contains a malt/chocolate note, but still present is the 'bite' you would expect from white whiskey. A lot of recipes try to cover up the 'bite' of white whiskey with fruit juices or other sweeteners. I wanted to highlight the hint of chocolate without increasing the sweet. While I consider this a dessert cocktail, it isn't cloying and allows the 'bite' to add character to the party. Adding 4-5 drops of Bittermens Mole Bitters will decrease the sweetness and increase the complexity.



- 1 Oz. Nelson's Green Brier Tennessee White Whiskey
- 1 oz. Frangelico
- 1 oz. Crème de Cacao
- 1/4 oz. Ancho Reyes
- Optional 4-5 drops Bitterman's Mole Bitters

1. Chill a cocktail glass with ice and water
2. Combine all ingredients to a mixing glass with ice and stir to chill
3. Strain into chilled glass

Cheers!

\* Doc Elliott's Mixology receives no compensation for brands mentioned.

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# Brandy Alexander

- 1  $\frac{1}{2}$  oz. cognac
- 1 oz. cream
- 1 oz. crème de cacao

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  3. Strain into chilled glass
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# Chocolate Martini

The hardest part about this drink is rimming the glass. Plus you can easily play with this by subbing vanilla or orange vodka, etc.

- 1 oz. Vodka
- 1 oz. Frangelico
- 1 oz. Creme de Cacao, preferably white
- Optional chocolate for rimming glass – see note

1. Chill a martini glass with ice and water
2. Stir all ingredients in a mixing glass with ice
3. Strain into chilled glass

Note: Here are a few ways to rim a glass for this drink:

1. Use dark or semi sweet chocolate and melt with a small amount of water. Allow to cool slightly, then dip the glass rim into the melted chocolate. After all excess chocolate has dripped off, set the glass upright in the freezer until ready to use.
2. Use melting chocolate. Melt the chocolate as per

package instructions. Allow to cool slightly, then dip the glass rim into the melted chocolate. This will stay hard at room temperature and can also be used in a small squirt bottle to actually decorate the glass.

3. Use finely chopped dark or semi sweet chocolate. Moisten the rim of a dry, chilled glass with water or vodka and dip into the chocolate.
  4. Use black decorating sugar. Moisten the rim of a dry, chilled glass with water or vodka and dip into the chocolate.
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