

# New Years 2021



2021 brings optimism of a better year, but still it is our castles that provide comfort and safety. So, to enhance our personal palace celebrations, I've created regal cocktails, one purple, one gold.

**"Amethyst Ambrosia"** Amethyst...bringing tranquility, calm and serenity through it's clear, cool brilliance. Ambrosia...nectar of the gods.

**"Midas Elixir"** Gold, symbol of luck and prosperity, is believed to rejuvenate the endocrine system, regenerate tissue and skeletal system, and balance the right and left brain. Elixir, the sweet liquid of longevity.

When you lift a glass to toast the new year...here's wishing that "Cheers" brings you just that...the hope of a year filled with renewal and joy!

### **Midas Elixir**

#### *Ingredients:*

- 1 1/2 oz. London Dry Gin
- 3/4 oz Cocchi Americano
- 1/4 oz. Kina al Avion d'Or
- Lemon peel for garnish

#### *Instructions:*

1. Chill a cocktail glass with ice and water
2. Combine all ingredients except the garnish in a mixing glass with ice and stir to chill.
3. Double strain into the chilled cocktail glass
4. Express the lemon peel over the drink.

### **Amethyst Ambrosia**

In this cocktail the vermouth and St. Germain build on the herbal and floral flavors of the gin for a complex and appealing aperitif. The beautiful purple color of the Empress

Gin creates a stunning drink. You can substitute any of the new style gins such as Hendrix, Monkey 47 or Uncle Val's Botanical.

*Ingredients:*

- 1 1/2 oz. Empress Gin
- 3/4 oz Bianco Vermouth
- 1/4 oz. St. Germain Elderflower Liqueur
- Lemon peel for garnish

*Instructions:*

1. Chill a cocktail glass with ice and water
2. Combine all ingredients except the garnish in a mixing glass with ice and stir to chill.
3. Double strain into the chilled cocktail glass
4. Express the lemon peel over the drink.

Cheers!

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## Coffee Amaro Flip



I think that Flips, in all of their forms, are an interesting type of cocktail. This drink is kind of a grownup eggnog – rich and creamy but not cloyingly sweet, with a bittersweet component which creates an intricate cocktail that speaks rum, coffee and the deep, earthy flavors of Amaro Nino. Perfect for the Holidays!

- 2 oz White rum
- 1 oz. Amaro Nino
- 3/4 oz Cream
- 1/2 oz 2:1 Simple Syrup
- 1/2 oz Coffee Liqueur – I used Starbucks
- 1 Lg Egg

1. Chill a large Coup with ice and water
2. Combine all ingredients in a shaker without ice and dry shake for 30 seconds (Make 4 of these and you can have an extra slice of pie!)
3. Add ice to the shaker and shake to chill
4. Double strain into chilled glass
5. Allow the foam to rise to the top for 15-20 seconds then grate a little nutmeg on the top.

Cheers!

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