

Pumpkin Bisque Shooters



I love pumpkin and I've always been a fan of pumpkin bisque. I like mine to be savory. Save the sweet for the pie! Since I have a more than passing infatuation with rum, I simply looked to combine two of my favorite flavors. I tried this warm, with bourbon and with dark rum. Not great in any combination. But cold bisque and gold rum were the perfect match. The bitter sweet flavor of the apple brandy foam is perfect with the savory, slightly spicy pumpkin bisque.

I have included the recipe for my pumpkin bisque below, but you can use your own or even your favorite prepared brand.

For 2 Shooters:

- 2 oz. Cold Pumpkin Bisque – see below
- 1/2 oz. Gold rum such as Cruzan or Mount Gay
- 1 dash Simple syrup
- 1 Dash Angostura Bitters
- Apple Brandy Foam – see below

1. Combine pumpkin bisque, rum simple syrup and bitters in a mixing glass without ice and stir to combine.
2. Divide between 2 tall shooters
3. Gently float the Apple Brandy Foam on the shooters
4. Serve immediately

Apple Brandy Foam

- 3 egg whites (4 1/2 oz pasteurized egg whites)
- 3 oz. Applejack Brandy
- 2 oz. Fresh Orange juice – double strained
- 2 Dashes Bar Keep Apple Bitters

1. Add all ingredients to an iSi Whipper
2. Seal the whipper and shake to further break up the egg whites
3. Double charge the Whipper with N20, shaking after each charge
4. Refrigerate for 2 hours before use. Will keep refrigerated for a few days.

Pumpkin Bisque



- 1 tsp Cayenne
- 2 Cups Diced Onion
- 2 cloves Chopped Garlic
- 1 1/2 Tbls. Butter
- 1 – 15 oz. Can Pumpkin Puree
- 4 Cups Chicken Stock
- 1/4 tsp. Ground Allspice
- 1/2 tsp Fresh ground black pepper
- 1/4 tsp. Salt to Taste
- 1/4 Cup Dry Sherry

- 1 Cup Heavy Cream

1. Saute the onions in the butter until translucent – about 3 minutes. Add the garlic and cook 30 sec.
2. Add the rest of the ingredients except the cream and simmer for 30 min
3. Place the mixture in a blender and puree until smooth.
4. Return the puree to the pot, add the cream and continue to cook until heated through.
5. Serve immediately or cool for the above shooters.

Cheers!

Slán

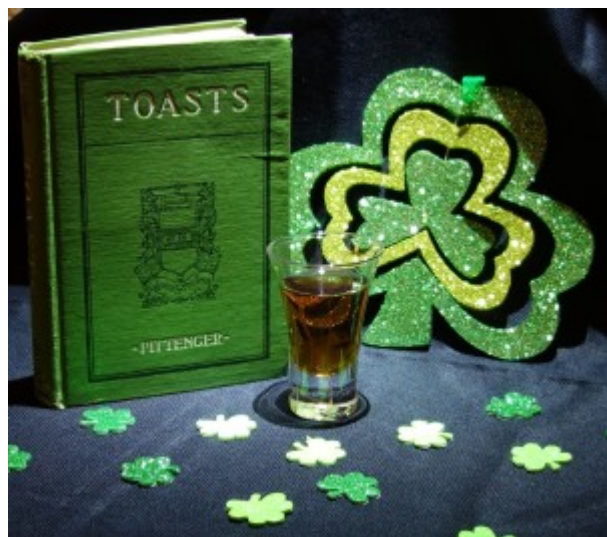


Mixology Monday

Slán, in Gaelic, roughly translates to “goodby”. That is the theme for this Month’s Mixology Monday. It’s over. It’s done. Kaput. So now is goodbye to the World’s Best Online Cocktail Party. Hosted by our leader and fearless cat herder, Frederic Yarm of the Cocktail Virgin Slut blog, the actual theme for the final Mixology Monday is the Irish Wake. A most appropriate way to say, “Slán”

Wow! Mixology Monday I, April, 2006. Almost 11 years ago. Back then, you probably had a Motorola RAZR with 5 MB of memory and a VGA camera. Trendy people had a Nokia Chocolate. Or, if you were into taking pictures, you might

have had a Sony Erickson with a whopping 3.0 megapixel camera! You listened to music on your iPod but there were no iPhones. No. 9 Park, Milk & Honey, Employees Only and Bourbon & Branch were cranking out the cocktails we love, but they weren't using St. Germain. It would be a year before that was introduced. How things change.



It would be interesting to know how many cocktails were posted and how many individuals participated in the 115 Mixology Mondays since April, 2006. I've participated for only a little over 2 years. I've always looked forward to it and had the privilege of hosting twice. I will miss Mixology Monday.

For me, toasting to someone's memory calls for a shot. Unfortunately, I have raised a glass for several family members and friends that left us. Some were far too young. The one Mixology Monday I missed over the past two years was when a close friend died and I wasn't feeling too creative. But an essential part of a wake is to celebrate the life that's ended.

I find that creating a new shot is a bit difficult. While you can sip a shot, they are by nature made to be downed quickly. This means that you're not going to savor the flavors. So subtlety is out the window. Plus, shots are generally not served cold. This means that sweet, sour and salt are dramatically different.

I usually try not to get too esoteric or use a bunch of ingredients in my cocktails. This time I've done both. The Slán combines Irish whiskey, fernet, blood orange liqueur, Pineau des Charentes and Punt e Mes infused with coffee and roasted cocoa nibs. The infusion only took an hour, but it

does need to be made in advance. When you offer someone a shot, it matters how much effort you put into its preparation.

Slán

All of these ingredients are very good as stand alone drinks. I think that Jameson has developed some really amazing whiskeys and their Black Barrel is one of the best. The Luxardo Fernet is one of my favorites. It is a touch sweeter than most. I had to mess with the Punt e Mes adding coffee and a touch of chocolate. I've only recently started using Solerno, but I'm intrigued with the blood orange. The Penau des Charence adds a touch of sweetness and richness from the cognac.

Even though this is a shot and goes down quickly, there is a lot going on. The nose is Irish Whiskey, with the distinct caramel and malt of the Black Barrel, there is also vanilla and herbs. The taste is caramel and toffee from the Jameson with sweetness from the Penau with a background of bitterness from the Punt e Mes and the Fernet. There is also coffee, orange and touch of woodiness from the Jameson and the Fernet, especially on the finish. Here's the recipe:

- 1 1/2 oz. Jameson Black Barrel Irish Whiskey
 - 1/4 oz. Coffee & Roasted Cocoa Nib Infused Punt e Mes – see below
 - 1/4 oz. Penau des Charence
 - 1/8 oz. Luxardo Fernet
 - 1/8 oz. Solerno Blood Orange Liqueur
1. Combine all ingredients in a mixing glass with 1 or 2 ice cubes.
 2. Stir to chill slightly
 3. Strain into 2 shot glasses

Punt e Mes Infused with Coffee and Roasted Cocoa Nibs

- 250 ml (8 oz) Punt e Mes plus more for diluting
- 30 gm Cracked Black Coffee Beans
- 3 Tbl Cocoa Nibs

1. Heat the oven to 325
2. Line a sheet pan with aluminum foil and scatter the cocoa nibs across the pan.
3. Roast in the oven until they smell like fresh brownies – about 10 min
4. Crack the coffee beans in a mortar and pestle or a baggie and rolling pin
5. In a lidded glass jar, combine all of the ingredients and allow to infuse for 1 hr.
6. Strain through a metal coffee filter and then through a paper coffee filter
7. Taste and dilute with additional Punt e Mes to taste. I added an additional 1/2 by volume.
8. Keeps refrigerated for a few weeks.

So here is to all of those who followed or contributed to this and all of the Mixology Mondays past:



May the road rise up to meet you, and
the wind be at your back.

May the best of your past be the worst of your future.

Sláinte!

MxMo CXIV – Digestifs



Mixology Monday

I love bitter! So, naturally, I love this theme! I think the amari and other digestifs add an amazing complexity to any style of cocktail, (well, I haven't tried it with Tiki drinks – yet!) This month we have two cocktails to offer. We obviously have the Holidays in mind as these are both rich and creamy drinks!

Danny Boy

This is a rich, bittersweet version of an Irish coffee. I've used coffee syrup, which is easy to make and works much better than hot brewed coffee in cold cocktails. The flavors are coffee first with a background of bittersweet and a creamy texture.



- 2 oz. Cold brewed coffee syrup – see below
- 1 oz Irish whiskey – I used Tullamore Dew Special Reserve 12 yr.
- 1 oz. Licor 43

- 1/2 oz Montenegro
- 1/2 oz 2:1 Simple syrup
- 1/2 oz Cream
- Coffee beans for garnish

1. Chill a large Coup with ice and water
2. Combine all ingredients, except garnish, in a cocktail shaker with ice
3. Shake to chill
4. Double strain into chilled glass
5. Allow the foam to rise to the top for 15-20 seconds then carefully drop three coffee beans on top for garnish

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.

- 2 oz White rum – I used Treaty Oak
- 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.

Cold Brewed Coffee Syrup

Making a cold syrup concentrates the flavors of the coffee. Definitely use a coffee you like to drink! We use a dark roast from Starbucks.

- 3 1/2 cups coarsely ground coffee
 - 5 cups water
1. Combine coffee and water in a container stir well and let sit for 12 hours at room temperature.
 2. Strain, first through a fine mesh filter, then through a paper filter
 3. Keeps refrigerated for 1-2 weeks

Cheers!

Mixology Monday CXIII – Bacon, Eggs and Booze: The Roundup

BRUNCH WITHOUT BOOZE IS JUST A SAD, LATE BREAKFAST



Mixology Monday

November's Mixology Monday has come and gone and we're talking brunch cocktails. From the Caribbean to the Far East, an egg, maple syrup, French Toast, coffee and bananas – all in a glass, (well, actually several glasses). That's enough for the yammering, let's get to the cocktails:

First up is the Caribbean Milk Punch from Brennan's by way of Frederic of the CocktailVirgin Blog. According to Frederic: *"The punch has a split spirit base of a funky Caribbean rum complemented by a half part of Bourbon. Moreover, unlike the other milk punches that call for a decent amount of whole milk (sometimes half and half) and are served over ice in a large glass, this one smooths over*



the balance by using a smaller amount of rather rich heavy cream and served in a cocktail coupe." This cocktail could elevate any brunch to new heights!



Second up are two from the BoozeNerds, Christa and Shaun: the Brighter Later and Grandma's French Toast. Both cocktails have a touch of fruit with bitterness and complexity. It appears they can do serious brunch in Seattle!

Next up is the Breakfast in America from Adam, a.k.a. MrMuddle. He got my attention with Coffee Pecan Bitters – one of my favorites. He also throws in cinnamon maple simple and Tennessee Whiskey, then amps up the cinnamon with Becherovka, adds a little herbal Benedictine and plops in an egg. This can seriously perk up brunch and help you endure that one cousin...





Next is the Bombay Sour, a snazzy looking cocktail from Katie at the GarnishBlog. Inspired by Black Cloud's Saffron Mango Bitters, this drink features rum, mango, Greek yogurt, lemon and the aforementioned bitters. This strikes me as a smoothy run amuck! I like!!



Chris Hatch brings us the Café Banana cocktail. Jamaican rum, Giffard Banane, and New Orleans Coffee Bitters. Rum, banana and coffee. Sounds like a brunch I can get behind!

Lastly, our contribution is two drinks: Mango Peach Sangria and the nearly zero proof Full Sail.



Thanks to everyone who participated and especially to Frederic who keeps the party going!

Until next month;

Cheers!

‘Tis The Season for Brunch – Mixology Monday CXIII



Mixology Monday

Well, it's autumn, with falling temperatures and falling leaves, kiddos and costumes and far too many treats. Looming are the next set of holidays, the serious ones complete with feasts, gifts, parties and gatherings of family and friends. One perennial problem is: what to do with guests the morning after, or the morning of, or the morning before? Well, you get the idea. Think BRUNCH.



You could take them out, (expensive), but brunch food is easy, so fire up the cook top and make some bacon and eggs, or

whatever appeals to you on Pinterest! But, remember the Law of the Universe: “A brunch without booze is just a sad, late breakfast!” So, the theme for Mixology Monday CXIII is Bacon, Eggs and Booze. There are a lot of brunch cocktails. A search of “brunch cocktails” yields over 43 million hits on Google. But I have confidence that the Mixology Monday crowd can craft some amazing cocktails to dazzle their gang. I have only one limiting rule in this month’s theme: enter at least one cocktail that does not have champagne. Beyond that, ready, set, create!



Here’s how to play:

- Find or create a cocktail that elevates brunch to new heights.
- Make the drink and then post the recipe, a photo, and your thoughts about the drink on your blog, tumblr, or website or on the eGullet Spirits and Cocktails forum.
- Be sure to include the Mixology Monday logo in your post, and links back to Mixology Monday and Doc Elliott’s Mixology. Once the round-up is posted, a link to that summary post would be appreciated.
- Submissions are due by Monday, November 21st. Notify me of your submission by commenting with a link below, or send me a link on Twitter @docscocktails with the hashtag #MxMo.

So this leaves us 2 weeks to concoct some amazing brunch libations! Once again, the submissions are due midnight of November 21st. Midnight can be whatever time zone you're in and I will accept late entries.

Thanks again to Frederic Yarm of the CocktailVirgin blog for allowing us to host this month and for keeping Mixology Mondays entertaining and inspiring.

Thermian Mist



Mixology Monday

The theme for this month's Mixology Monday is "Drink Nerdy." Our host, Rebecca of The Shrubbery blog, challenges us to embrace our inner cocktail nerdyness. From her Announcement Post, *"The thing that unites everyone who participates in MxMo is our love of of cocktails. We love the history, the alchemy, the artistry, and of course the drinking. Loads of us go to conventions, collect memorabilia, read books about all manner of boozy subjects, and tour distilleries like they're sacred places. One might say, we're nerds."* Well, I pretty much resemble that remark!

For starters, if you catch the movie reference in the name, "Thermian Mist," your SciFi nerd credentials are complete! So, in addition to a nerdy reference in our drink's name, I wanted to try to incorporate as many cocktail nerd moves I could get into one cocktail.

- Nitrogen Cavitation
- Barrel Aging
- Homemade Bitters

Thermian Mist

There is a lot going on in this cocktail. We combine sherry barrel aged gin, Lillet, Aquavit, cardamom syrup and homemade gin bitters. The gin was aged 4 weeks in a barrel that had been used to age Sherry, several Manhattans, including a Tequila Manhattan and bourbon. The Sherry went back into the barrel between each Manhattan and before and after the bourbon. So, it had last been used for Sherry just prior to the Gin. What came out was straw colored. The Gin loses some of the brightness of the botanicals but gains a touch of charred oak, a bit of bitterness, clove, cinnamon, dried fruit herbs from the vermouth in the Manhattans along with a bit of spice from the Bourbon. There is a definite touch of Sherry. This, combined with the herbal Lillet, the caraway from the Aquavit and the cardamom in the syrup came out nearly perfect. The “nearly” part is due to the loss of the fresh botanicals in the barrel aging process. In comes our Gin Bitters to replace those lost botanicals. The nose is herbs and lemon oil with a hint of gin. The flavors are gin, the herbal Lillet and Aquavit with a background of oak, cinnamon and sherry. Here is the recipe:



- 1 1/2 oz. Sherry Aged Gin
- 1/2 oz. Lillet
- 1/4 oz. Aquavit
- 2 dashes Cardamon Syrup
- 1 dash Gin Bitters – see below
- 1 lavender leaf and a sprig of thyme for garnish
- Lemon peel

1. Chill a cocktail glass with ice and water
2. Combine the gin, Lillet, Aquavit, syrup and bitters in a mixing glass with ice. Stir to chill
3. Strain into the chilled cocktail glass.
4. Spank the herbs in your hand and float them on the drink.
5. Express the lemon peel over the drink and discard.

By Grabthars Hammer!

Cheers!

Gin Bitters

This is a simple staged infusion. It will take about 2 1/2 weeks. You infuse gin with various things, then boil the solids in water to extract the oils. You then combine the oils/water back with the infused gin.

Ingredients:

- 8 oz Gin
- 6 oz. Each Lemon and Grapefruit peel
- 4 oz. Lime peel
- 2 tsp Coriander
- Cardamom 2 pods cracked
- Star Anise 1 pod cracked
- Dried Hibiscus 3 flowers – Available on Amazon
- Dried Chamomile 5 flowers – Available on Amazon
- 4 gm Fresh Lavender tied in a bundle with a string

- 1/2 Cup water
- 1 TBL Dried Wormwood – Available on Amazon
- 1 Tbl 2:1 Simple Syrup

1. In a 1 pint mason jar combine gin and coriander. Set aside in a cool place. Shake the jar every day.
2. On day 3, add the cardamom
3. On day 4, add the anise, flowers and lavender
4. On day 5, add the citrus peel
5. On Day 7, filter the solids, reserving everything except the lavender. Pour the gin back into the mason jar, seal and set aside.
6. In a small sauce pan, combine the solids and the water. Bring to a low boil and simmer for 10 minutes. Allow to cool and pour the liquid and solids into a second mason jar. Seal and set aside for 7 days. Shake the jar daily.
7. After the 7 days, strain the liquid from the solids into the gin.
8. Put the wormwood in a fine mesh sieve and tap it with your hand to remove as much dust and small particles as possible.
9. Add the wormwood to the bitters and let steep for 30 minutes. Strain first through a fine mesh sieve and then through a metal coffee filter.
10. Working quickly, begin straining the liquid through a paper coffee filter. When the liquid stops going through the paper filter, replace the filter with a new one and keep moving. You need to get the wormwood out of the liquid as quickly as possible. The small particles will make your bitters, too bitter!
11. Add the simple syrup. Set aside for an additional 3 days.
12. At the end of 3 days, skim off any scum floating on the surface. It will keep indefinitely.

MxMo CIX – Vinegar



Mixology Monday

This month's Mixology Monday is hosted by Adam of the Mr. Muddle blog. He has chosen the theme of vinegar, as in the Shrub. A shrub is simply fruit, sugar and vinegar. They are generally sweet/tart and you can enjoy them with a little carbonated water or mix them in cocktails. This month I've gone a bit overboard and am offering 4 cocktails using vinegar. Three using shrubs and one vinegar, (specifically pickled jalapeno juice).

A few years ago, I ventured into making a shrub at home. I don't often have total failures, but that was one of them! Jump forward to a few months ago and, while wondering through the liquor store, I came across a Strawberry Balsamic Black Pepper Shrub from Shrub Drinks. I started playing with it and came up with the following:

Fords Gin with Balsamic Black Pepper Shrub



The Strawberry Balsamic Black Pepper Shrub is tart like you would expect but it is also pretty sweet. To offset the sweetness, I added Salers. In addition to bitterness, Salers also has serious botanical flavors that go well with the Fords and a touch of earthiness. Salers is a bit of an acquired taste so you might want to reduce it to 1 tsp. The purpose of the few ice cubes is to chill and dilute only slightly. The flavors are the gin, the sweet/tart shrub, the Salers' botanicals and a touch of savory from the black pepper garnish. The recipe makes 2 shots:

- Lemon peels plus additional for garnish
 - 2 oz. London Dry Gin such as Fords
 - 1/2 oz. Strawberry Balsamic Black Pepper Shrub
 - 1/4 oz. Salers
 - Freshly ground black pepper
1. Prepare the shot glasses by expressing the lemon peels over the glasses and then wiping the inside and rim of the glass with the peel. Discard the peels
 2. Combine the gin, shrub and Salers in a mixing glass with 1 or 2 ice cubes
 3. Gently stir to slightly chill and dilute
 4. Strain into 2 shot glasses.
 5. Top the shots with 1 turn of black pepper
 6. Garnish with an additional lemon peel

Tequila Shots with Tomatillo Lime Serano Shrub



These are similar in concept to the above. Obviously, tequila and lime go together. This shrub has the tartness of the vinegar, but is not as sweet as the balsamic shrub. The tartness adds to the drink and the fresh pepper brings just a touch of tingle. This recipe also makes 2 shots.

- 1/2 oz. Fresh lime juice
- 2 slices fresh serano jalapeno – seeded or not
- 2 oz. Plata Tequila
- 3/4 oz. Tomatillo Lime Serano Shrub from Shrub Drinks
- 3 drops 10% Saline or a few grains of salt – optional



- Lime wedge for garnish

1. In a shaker tin, muddle the jalapeno and lime juice
2. Add the tequila and shrub and shake briefly with a few ice cubes. Don't over dilute or chill.
3. Double strain into 2 shot glasses.
4. Garnish with the lime wedge and serve

Shrub Collins



This is a twist on the classic way to drink shrubs – just add water. This cocktail brings the complexity of sweet vermouth and fresh lemon juice to the sweet/tart shrub. You can use any shrub for this and can substitute a different fortified wine and/or add a spirit. The concept makes for a refreshing summer drink.

- 1 oz Sweet Vermouth – your favorite brand
- 1 oz Fresh lemon juice
- 1/2 oz. Strawberry Balsamic Black Pepper Shrub
- Carbonated water
- Lemon wheel for garnish

1. To an Ice filled Collins or highball glass add the first three ingredients.
2. Top with the carbonated water
3. Garnish with the lemon peel and serve

Dirty Cajun Martini



Where the dirty martini meets the Cajun martini: Hendrick's Gin, dry vermouth and pickled jalapeno juice. Guaranteed to tickle your tongue.

- 2 oz. Hendrick's Gin
- $\frac{1}{2}$ oz. dry vermouth
- $\frac{1}{4}$ oz. pickled jalapeno juice

1. Chill cocktail glass with ice and water
2. Add all ingredients to a mixing glass with ice
3. Stir to chill 10 – 15 sec.
4. Strain into chilled glass
5. Garnish with jalapeno stuffed olive or jalapeno spear

Cheers!

How Dry I AM – MxMo CIX



Mixology Monday

It's Mixology Monday May 2016! This month's theme, hosted by Nick of the Booze Barn, is "Dry." Around here, we like dry, (maybe why we live in South Texas)! The idea this month is to make a cocktail using a dry base spirit with no more than 10% sweetener/juice and 10% fortified wine, or no sweetener and 20% fortified wine. The word "Dry" immediately brought to mind a local distillery here, but I'll come back to that in moment. I'm going to start with an Old Fashioned.

Speaking of preferring dry cocktails, I make Old Fashioneds bitters forward with minimal sweetener. After reading the requirements for this theme, I got to thinking about how often

I have difficulty making drinks sweet enough for some people. The classic Old Fashioned is a bit sweet. Most of my Old Fashioned recipes call for 1/4 – 1/2 tsp sweetener such as simple or honey syrup or agave in a 2 ounce pour with 2-3 dashes of bitters. This is less than half of the above requirements for this theme. So here is one of my favorites, the Apple Old Fashioned:

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, but this month keep it dry!



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
 - 1/2 tsp 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.
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Desert Kiss

When I'm thinking of combining a base spirit, especially gin, with a liqueur, I usually go first to the 'Golden Ratio' of 1 1/2 spirit: 3/4 fortified wine: 1/4 liqueur. With the requirements for this month's MxMo, I decided to mess with one of my favorites: Gin, Bianco vermouth and Chartreuse. Reducing both the vermouth and Chartreuse really alters the drink in a very good way. There is London Dry Gin, the unmistakably qualities of the vermouth and the herbal notes of the Chartreuse. Add a little lemon oil and the fragrance of

sage and it's all good!



- 1 1/2 oz. London Dry Gin
- 1/4 oz. Carpano Bianco Vermouth
- 1 tsp Chartreuse
- Lemon peel and fresh sage leaf for garnish

1. Chill a cocktail glass with ice and water
2. Combine the gin, vermouth and Chartreuse in a mixing glass with ice and stir to chill
3. Strain into chilled glass
4. Express the lemon peel over the drink and discard
5. Spank the sage leaf in your palms and float it on the drink



Now, back to my comment above that the word “Dry” immediately brought to mind a local distillery here in San Antonio. Dorcol Distillery, located in Southtown has been making an apricot brandy or ‘Rakia.’ The nose on their Kinsman Rakia is, as you would expect, sweet and fruity just like a brandy should be. But, it is *bone dry*. I even measure the brix and it came in between vodka and London Dry gin. I obviously like

their product. Added to that, is my appreciation for what these guys are doing with the community, helping to revitalize an historic part of the City. They have a small bar at their distillery which is quickly becoming a serious attraction. Among the many offerings is a Rakia Martini:

Rakia Martini

This cocktail has the dry fruity apricot flavor of the rakia which is enhanced by the herbal notes of Lillet.



- 2 oz. Kinsman Rakia
- 1/2 oz. Lillet

1. Chill a cocktail glass with ice and water
2. Combine the Rakia and Lillet in a mixing glass with ice and stir to chill
3. Strain into chilled glass
4. Ask your liquor store to order some Kinsman Rakia

Cheers!

MxMo CVII – Burden of Proof



Mixology Monday

It's Mixology Monday for March and this month's theme is 'Burden of Proof.' Brought to us by this month's host Dagreb of the Nihil Utopia blog, we are challenged to use spirits with no less than 101 proof. I have found a number of uses for 151 proof spirits, other than putting them in a Misto mister and spraying them across a flame, which is great fun. My favorite is 151 proof rum. In fact, this Month's theme brings back some memories since one of the first cocktail recipes I ever created was an "Elephant's Memory." It is my version of a cocktail of the same name from the Andrew's Bar and Grill. Andrew's, which is long gone, had a decent Cajun menu and a few good cocktails. It was generally filled with Yuppies and Dinks, (Double Income No Kids). I played around with the listed ingredients and came up with my version.

I originally used Bacardi 151, but I have found that Lemon Hart 151 works as well or better. The burnt caramel flavors of the Lemon Hart go really well with the Benedictine. Now, never to leave well enough alone, I decided to try substituting Dorçol's Kinsman Rakia Apricot Brandy. Thus was born the "Elephant's Thoughts" Here are the recipes.

Elephant's Memory



- 1 oz. B&B
- 1/2 oz. 151 Proof Rum
- 1/4 oz. Tia Maria

1. Combine all ingredients in a brandy snifter and serve

Elephant's Thoughts



I had never noticed before, but the primary flavor in B&B is the Benedictine. I first tried this with equal parts Rakia and Benedictine along with the rest of rum and Tia Maria. The result was good, but was not much different from the original Elephant's Memory. So, I increased the Rakia and substituted

Grand Marnier for the Tia Maria.

- 1 oz. Dorçol's Kinsman Rakia Apricot Brandy
- 1/2 oz. Benedictine
- 1/2 oz. Bacardi 151 Proof Rum
- 1/4 oz. Grand Marnier

1. Add all ingredients to a brandy snifter and serve.



In parting I have one additional offering: "The Honey Badger" It's not my original, and I don't recall where it came from, but it is a Tiki drink. The base spirit is 151 proof Rum so it will definitely smack you up side the head! I named it the "The Honey Badger" because *"One of these and you won't care. Two and you won't give a #?*"!* The recipe is here

Cheers!

Mixology Monday CV Roundup



Mixology Monday

The theme for January's Mixology Monday CV was Brace Yourself: to create a cocktail that will fortify the will against that moment just before you step out into the cold. Yes, I live in San Antonio where people bundle up because it's 54 degrees. However, I grew up in the frozen North, so I know cold. Besides, we have winter in San Antonio. It lasts for a week or two, but not all at once. Usually a half day at a time!

Ok. Enough of that. The thing I love about Mixology Monday is the creativity. Keeping up with this crowd is a challenge unto itself! Every month I am pushed to make a cocktail that not only fits the theme, but is a great drink on it's own. This month is no different. The contributions are, once again awesome! There are cold and hot drinks, smokey scotch, spice, herbs, tea, coffee and stout. So here are 14 cocktails sure to warm your cockles, (whatever those are).

First up, Katie at garnishblog brings us the Blood and Smoke. Since she is from Boston, where we know it's not 75 degrees today, we can be pretty sure that Katie knows cold! She *"combined the bright taste of blood orange with the spicy and smoky flavors of rye whiskey and*



Scotch." Rye whiskey, blood orange juice, Angostura and a Scotch rinse: I think I might blow off the cold and sit down to have another!



Second in, Andrea who blogs from Denmark at [ginhound](#), gives us a riff on the Last Word with the Clementina Caliente. She shakes up Illegal Joven mezcal with yellow Chartreuse, Ancho Reyes chile liqueur and fresh squeezed clementine juice. This should help prior to scraping your windshield at -15C!

Next, our German Mixologist, Pete Barmeister of [Meticulousmixing](#) brings us a recipe for homemade Rosemary Bärenfang, a honey liqueur. He then combines the clove, vanilla, cinnamon and rosemary flavors of the Bärenfang with hot water and Tatratea, a tea liqueur, to create the Carpathian Honey. Pete further encourages us to combine the Bärenfang with a German-style Pilsner for a "*Lazy Man's Braggot*." The Bärenfang I need to try, but I'm not sure it will be enough to make me want to hunt bears in winter!





Stacy Markow, our Dallas sommelier, brings us Coffee Milk Punch. She combines a cold brew coffee simple syrup with Rye whiskey, whole milk and pecan bitters. This should make Dallas' next ice storm a little more tolerable!

Next, Craig joins in with the Winter Cap.* For this cocktail, Craig warms up Bonal with 151 proof rum then rounds it out with Calvados and the herbal Becherovka. I'm always fond of amari and quin quina drinks, and this one sounds fascinating with the addition of the apple flavors of cider and Calvados.



*Depending on your browser, you may need to scroll up or down to find the post. Just look for the Mixology Monday logo!



Frederic Yarm of Cocktail Virgin Slut, Mixology Monday's fearless leader and world famous cat herder, weighs in with Hot Tiger's Milk. Since he too hails from Boston, a certain level of experience with the bitter cold can be assumed! His approach is to distract yourself and bring Don the Beachcomber to the rescue. This 1937 hot Tiki drink combines the flavors of rum, coconut, cloves and butter. As Frederic says, "*The Hot Tiger's Milk greeted the nose with a butter and honey-floral aroma. The rum's caramel danced with the honey on the sip, and the swallow roared with rum, orange, and clove notes. The flavors, especially the orange and clove, built over time as they steeped into the Toddy.*" Just might cause one to forget where they are and try stepping out in surf shorts and sandals!

Joel DiPippa, of Southernnash, Mixology Monday's resident Arkansas gentleman and scholar, brings us an Irish Coffee run a muck with his Hoar Frost's Fall. The fact that Joel can pull 100 proof bourbon, allspice dram and Becherovka out of his cabinet in the middle of a snow storm speaks to his mixologist bonafides. Then, in true scholarly fashion, he creates the recipe while *pondering* shoveling the snow! This hot coffee cocktail will definitely make snow shoveling a little less painful.





The Le Restaurateur No. 2, brought to us by Ian of Tempered Spirits, is another cocktail with 151 proof demerara rum and Calvados, but this time with yellow Chartreuse and the spices of Angostura and 18-21 Black Currant-Cocoa Bitters. This cocktail has the flavors of baked apple pie with a little funky rum notes thrown in. I agree with Ian that the 18-21 Black Currant-Cocoa Bitters can be hard to find, but they are worth the search!

Boozenerds, Seattleites Shaun and Christa, bring us the Corbie. This is an oatmeal stout based cocktail with the spice of rye whiskey, the complexity of amaro and the sweetness of maple syrup. I'm not sure if the name "Corbie" is supposed to evoke thoughts of Northern France or of ravens but the cocktail sounds delicious and is now on my *things to make* list!





I have always enjoyed Sazaracs, but a Sazerac Hot Chocolate? Brilliant! Dagreb at Nil Utopia creates an amazing cocktail by substituting a Sazarac for the milk in a hot chocolate and makes an absinthe whipped cream for the top! Gunner, our Chesapeake Bay Retriever, will appreciate me having one of these, since I'll probably decide to stay inside and have another thus enabling him to lie by my chair in front of the fire. Which is where he'd rather be!

Thiago Ceccotti, our Brazilian mixologist who writes at Bartending Notes, gives us a recipe for Quentão. *"Quentão (literally means:Very Hot) is a cachaça based Hot Toddy-style beverage which also resembles a cachaça based Mulled Wine."* Made with ginger tea, cachaça, vermouth, vanilla liquor, lime juice and Angostura, it sounds like there is a good reason it is popular in Brazil!





Adam, aka Mr Muddle, joins Mixology Monday for the first time with his 32 Degrees. Another Bostonian, he seems to be well schooled. not only on cold weather, but in cocktails, (check out his blog). As Adam points out, this drink is a *Scaffa*, which is not technically a cocktail, but a mixture of alcoholic components, mixed in a

glass and served unchilled, without ice. The 32 Degrees, made with Dark Rum, Amaro Montenegro, Aquavit and an Absinthe rinse will decidedly “steel the will!”

Next in was Robin of the Kitchen Shamanism Blog. Don’t believe Robin when he says he mixes cocktails with “low knowledge!” He presents us this month with another interesting drink, the Sjørök. Smokey Islay Scotch, sweet Cherry Heering, dark muscovado sugar syrup, Fee Brothers Black Walnut Bitters and hot Lapsang Souchong tea. I may not be able to pronounce “Sjørök,” but this smokey cocktail looks like it will keep you warm and smiling!





Well, there are 13 cocktails that should help get you through the winter. Lastly, our contribution this month is two shots: *Into the Wind* and *Frost Buster*. Both are made with barrel aged Fireball Whiskey! Why, you might ask, would we do that to a barrel? Well, [click here to read and find out!](#)

PS: Marius Iordache who blogs at Arcane Potions and attends the Citadel, comes in with a late contribution: a delicious looking Mulled Wine. That should keep you warm on a 0600 march, but then again, I'm pretty certain that drinking is worth at least 150 demerits!



We really have enjoyed hosting this month's Mixology Monday. Thanks, as always, to Frederik for keeping this most excellent online cocktail party on track and for allowing us to host.

So, until next month,

Cheers!

