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!

Cranberry Bellini with Cranberry Syrup

This is from Chris Tunstall at abarabove. I am re-posting it here because making a syrup from jellied cranberry sauce is a great idea, (for other awesome ideas, you should check out their site). We used the cranberry syrup in their Bellini and I also used it to make a version of Patriot Punch.

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.

Chris Tunstall’s Cranberry Bellini

Chris uses sparking water. We opted for champagne or sparking apple cider.

- 1 oz. Cranberry Syrup
- Champagne or sparkling cider

1. Add the cranberry syrup to a chilled flute or coup
2. Top with the champagne or sparkling cider
3. Toast Chris

Patriot Punch

There are a number of versions of this punch. They usually call for cranberry juice and apricot brandy. I saw a use for the cranberry syrup and besides, I can’t leave anything alone!

- 1 oz. Irish Whiskey
- 1/2 oz. Apricot Liqueur
- 1/2 oz. Cranberry Syrup
- 1 oz. Champagne
- Lemon twist and brandied cherry

1. Combine all ingredients in a mixing glass with ice and stir until chilled
2. Strain into a chilled coup. Express the lemon peel and float it on top. Drop in the brandied cherry.

Cheers!