

Elephant's Memory

This is my version of a drink by the same name served at the long gone Andrew's Bar and Grill in Dallas. Sure to warm your cockles.



- 1 oz. B&B
- $\frac{1}{2}$ oz. 151 proof rum
- $\frac{1}{4}$ oz. Tia Maria

Combine ingredients into a brandy snifter.

Goat's Beard Queso

The heat of the habaneros is balanced by the goat cheese. With the strong flavor of the goat cheese and the fire of the habaneros, a little dab will do ya!

- 1 Tbls. Oil
- $\frac{1}{2}$ C diced onion
- 1 clove chopped garlic
- 1 – 15 oz. can diced tomatoes well drained
- Salt and Pepper
- 5 Habaneros sliced – See note
- 1 – 8 oz. log fresh goat cheese
- $\frac{1}{4}$ cup chopped cilantro

- $\frac{1}{2}$ Cup toasted pumpkin seeds (pepitos) ground to a fine dust (optional)

1. Heat oil in a skillet over medium heat.
2. Add onions and sauté until soft – about 3 minutes
3. Add Garlic and cook for 30 sec.
4. Add tomatoes and continue to cook until tomatoes start to wilt.
5. Add salt and pepper to taste
6. Add sliced habaneros and stir to incorporate. Remove from heat.
7. Cream goat cheese in a food processor
8. Add onion mixture and cilantro. Continue processing until queso is smooth.
9. If queso is too thin, carefully add toasted ground pepitos until you reach the desired consistency.
10. Serve warm or at room temperature

Note: To slice habaneros, hold the pepper by the stem and start slicing at the tip, moving toward the stem as you slice.

Then use the stem with the little top piece to wipe any slices off of the knife. If there is no stem, use a fork to hold down the stem end and proceed as above. You could come to regret touching a sliced habanero.

Caipirinha

This is a really refreshing drink that will surprise your guests. The first time you make it will take you 90 seconds, after that it will take 60 seconds! You can use regular granulated sugar, but it may not all dissolve. If you don't have superfine sugar, put granulated sugar in a food processor or blender and pulse a few times. You definitely want to use fresh, thin skinned and blemish free limes.

- 2 oz. Cachaça
- 1 lime
- 1 Tbl. Superfine sugar

1. Prepare the lime: cut off each end, set it on one of its cut ends and cut it in half. Cutting a small V on each half, remove the center white pith. Slice each half part way through to make an accordion and drop them into your shaker.
2. Add the sugar to the shaker and muddle with the lime
3. Add the Cachaça and ice and shake, shake, shake.
4. Pour unstrained into chilled double old fashioned.