

Casino Cocktail

- 2 oz Plymouth gin
- $\frac{1}{8}$ oz lemon juice
- $\frac{1}{8}$ oz Luxardo Maraschino Liqueur
- 2 dashes orange bitters

1. Chill a cocktail glass with ice and water
 2. Combine all ingredients in a mixing glass and stir with ice
 3. Strain into chilled glass
 4. Garnish with a cherry
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Gimlet

- 2 oz. Hendrick's Gin
- $\frac{3}{4}$ oz. lime sour

1. Chill cocktail glass with ice and water
2. Add all ingredients to shaker
3. Shake well with ice 10 – 15 sec.
4. Strain into chilled glass

Garnish with cocktail onion and a lime twist

Wild Turkey in Heat



This cocktail is a bourbon and orange sour with the almond sweetness of the orgeat and the kick of habanero. The name originated during a family ski trip to Steamboat Springs a number of years ago. We would always eat at the Tugboat Saloon on our first night and, so, cold and tired, I spotted a bottle of Wild Turkey behind the bar. I asked the waitress if they had Wild Turkey 101. She replied, "Yes." To which I said, "I'll have that neat." She then repeated my order, "A Wild Turkey neat." Now, from the other end of the table, with great incredulity, our teenage daughter asked: "What's a Wild Turkey in Heat?"

- 2 oz. Wild Turkey 101
- 2 $\frac{1}{2}$ oz. Orange juice
- $\frac{3}{4}$ oz. Lemon juice
- $\frac{1}{4}$ oz. orgeat
- $\frac{1}{4}$ oz. simple syrup
- 2 dashes habanero bitters or habanero shrub

1. Chill a Double Old Fashioned glass with ice and water
2. Add all ingredients to shaker and shake with ice
3. Add unstrained to chilled Double Old Fashioned

Cheers!

Cubed Old Fashioned

- 1 part cognac
- 1 part aged rum
- 1 part aged bourbon
- 2 dashes Angostura Bitters
- 2 dashes Bitter Truth Chocolate Bitters
- 2 dashes Angostura Orange Bitters
- 1 part Old Fashioned Simple Syrup

1. Chill an old fashioned glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain over fresh ice in chilled glass

Garnish with a thick orange zest and a cherry

Whiskey Sour

A very simple version of the classic.

- 2 oz. good bourbon
- 2 oz. Lemon Sour
 - or: 1 1/3 oz. lemon juice and 2/3 oz. simple syrup (1/3 oz = 1 tsp.)

1. Chill cocktail glass with water and ice
2. Add all ingredients to shaker
3. Shake well with ice 10 – 15 sec.
4. Strain into chilled glass

Smoked Gouda-Chorizo Jalapeno Poppers

You can make up the filling and freeze it for later use.

Makes 24 jalapeno poppers

Ingredients:

- 2 links Mexican chorizo, casings removed
- 1/2 pound smoked gouda, shredded
- 1/4 cup finely chopped red onions
- 1 egg
- 1/2 cup cream cheese
- 3 tablespoons sour cream
- 1 tablespoon hot sauce
- Salt and freshly ground black pepper
- 12 large jalapeno peppers, stemmed, seeded and halved length wise

Directions:

1. Preheat oven to 375 degrees F.
2. Brown chorizo in a skillet over medium-high heat, about 8 to 10 minutes. Drain and place into a large mixing bowl.
3. Add the cheese, red onion, egg, cream cheese, sour cream, hot sauce, and salt and pepper, to taste.
4. Press filling into jalapeno halves and assemble on a parchment lined baking sheet.
5. Bake until golden and bubbly, about 20 minutes.

Pisco Rita

- 1 1/2 oz. Pisco
- 1/2 oz. St. Germain Elderflower Liqueur
- 2 oz. Lime Sour (or 1 1/3 oz. fresh lime juice and 2/3 oz. simple syrup)

1. Chill Martini glass or coup with ice and water
2. Add all ingredients except Lime Zest to shaker. Fill with ice and shake until well chilled.
3. Strain into chilled glass, express lime zest and float it on the drink.

Tequila Old Fashioned Simple Syrup

This is based on “Old Fashioned” Simple Syrup, an idea I got from Jamie Boudreau – famous mixologist. The changes are the brown sugar and different bitters. I make this with WheyLow, which goes into solution, but I can only get 3/4 cup to dissolve. Plus, the WheyLow will start to come out of solution after a few days.

- 1 cup Sugar or 3/4 cup WheyLow
- 4 ozs. Good Anjeo Tequila
- 2 ozs. Mole Bitters

1. Add all ingredients to a sauce pan over medium heat
2. Stir constantly until the sugar has dissolved

Grenadine

Grenadine is made from pomegranates, not cherries. It is supposed to be red. If you boil this, it will be brown. There is no need to reduce the juice on the stove. Heat it just enough to dissolve the sugar, no more. You can use Whey Low, but it will not be as sweet.



- 2 cups unsweetened pomegranate juice
 - 4 cups sugar or 2 cups Whey Low
 - 1 tsp. rose water
 - 2 oz. pomegranate molasses
 - Handful dried hibiscus flowers (optional)
1. In a sauce pan, slowly heat juice and sugar, stirring constantly, until sugar is completely dissolved. Do not allow to boil.
 2. Add hibiscus flowers, if using, and simmer on very low for 10 min.
 3. Remove from heat, fish out and discard the Hibiscus leaves, and add rose water and molasses.
 4. Allow to cool and decant into a glass bottle.
 5. Keep refrigerated.

Sangrita

Even though this has orange and lime, it is a tomato based

sangrita. This is excellent, but my to-do-list includes working on a citrus based variety.



- 1 oz. lime juice
- 1 oz. orange juice
- 2 oz. Clamato
- $\frac{1}{2}$ oz. grenadine
- 3 dashes Celery Bitters

1. Combine all ingredients in mixing glass
2. Keep chilled