

Hometown Hooch MxMo XCVII



Mixology Monday

It's time again for the world's best online cocktail party. The theme for this month's Mixology Monday is "Hometown Hooch," as set forth by Stuart Putney at Putney Farms.

You can read more at the announcement post [here](#), but the idea is to use locally distilled spirits in a cocktail. I have chosen Rebecca Creek Distillery for three reasons:

1. We use their Enchanted Rock Vodka as one of our go to's
2. We have a great Old Fashioned using their Texas Whiskey
3. It's the only Texas Hill Country distillery that I've heard mentioned in a Country song!

I'm Not Dead Yet (Just Married)



This is a drink we featured at our Daughter's wedding last year. It was served at the Groom's Whiskey and Tequila Bar, along with several other bourbon and tequila libations and hand rolled cigars.

Rebecca Creek Fine Texas Spirit Whiskey is very smooth with a little bite at the finish. The flavors are primarily barrel notes of vanilla and herbs. It is composed of young barrel aged Texas whiskey and 8 year old Kentucky Bourbon and comes off similar to a Canadian Blend. In this cocktail, these flavors back up the Black Mission Fig Bitters and the smokey agave. Made as a built drink, the initial taste is strong, but as it is sipped and swirled in your hand, the ice melts and the drink cools providing a enjoyably long, slow finish.

Here is the recipe:



- 1 1/2 oz. Rebecca Creek Fine Texas Spirit Whiskey
 - 2 droppers full Brooklyn Hemispherical Black Mission Fig Bitters
 - 1/4 oz. Agave syrup
 - Orange peel for garnish
1. Combine the first 3 ingredients in an unchilled, single Old Fashioned glass and stir
 2. Gently add a large ice cube
 3. Express the oil from the orange peel over the drink and float the peel.

Cheers!