

# 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. Perfect for the Holidays!

- 2 oz White rum
- 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.

Cheers!

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# 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

Cheers!



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# Nectar de Café



When I think of a dessert drink, my mind usually lands first on coffee. When I think of dessert, chocolate usually wins, (like everyone else, right?). So, my dessert cocktails frequently incorporate coffee and chocolate. My list of after dinner drinks includes several sweet cocktails. I prefer my dessert cocktail to be not overly sweet. That's probably because, while I might start out thinking the cocktail is my dessert, I usually end up eating something sweet as well. So, I

like dessert cocktails that do double duty as a stand alone dessert or as an accompaniment to a dessert, (read chocolate cake).

The Nectar de Café uses apricot brandy, amaretto, Ancho Reyes, crème de cacao, molé bitters and coffee syrup. I used Kinsman Rakia for the apricot brandy. Depending on the brand you use, you may want to adjust the sweetness. The coffee syrup is house made, ([go here for the simple recipe](#)), but you can use whatever brand you like for your cold coffee.

# Nectar de Café

This cocktail is a touch on the sweeter side. It alone can be dessert, but not so much that you couldn't enjoy it with your favorite sugary delight, (chocolate cake). The nose is sweet apricot, tropical fruit and coffee. The taste is fruit, coffee with background of nuts, chocolate and chilies. It doesn't taste as sweet as your nose told you it would. The



finish is chocolate and coffee. Shaking the drink creates the coffee foam and gives the cocktail a pleasant mouth feel. After shaking and double straining into the glass, let it sit for about 30 seconds to allow the foam to form and the drink to clear.

- 1 oz. Apricot brandy
- 1 oz. Cold coffee syrup
- 3/4 oz. White crème de cacao
- 1/2 oz. Ancho Reyes Liqueur
- 1/2 oz. Amaretto
- 4-5 drops molé bitters

1. Chill a cocktail glass with ice and water
2. Combine all of the ingredients in a cocktail shaker with ice and shake to chill and create a foam – about 30 seconds.
3. Double strain into the chilled cocktail glass
4. Let the drink sit for about 30 seconds to allow the foam to form and the to drink clear.

Cheers!

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## Cold Brewed Coffee Syrup

I prefer to make cold coffee cocktails with cold brewed coffee. Our coffee cocktails will work with whatever coffee syrup you like to use for cold coffee. I usually make this syrup using Starbucks Sumatra dark roast.

- 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

To make cold coffee combine 1:3 or 1:4 coffee syrup to cold water.

Cheers!

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## 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!

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- 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!

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## Sun and Snow – a Coconut Coffee Cocktail



Mixology Monday

Well, it's Mixology Monday and this Month's theme is "Spring Break." Brought to us by the Southern Gentleman himself, Joel DiPippa of the Southern Ash blog, we are challenged to imagine winter is over and turn our thoughts to Spring Break. I know that Spring Break generally evokes thoughts of sandy beaches, warm water and something with rum that you can hide in a Solo



cup. But for me, we always took the kids Spring Skiing. Now I really love to ski. But snow skiing in my mind requires snow. So, for me, Spring Break meant sliding down the ice in the early morning followed by a couple of hours of really great snow. Then, after lunch, that great snow turns to slush and I'm done! Thus, I would find a deck on the mountain and sit in the sun wearing a short sleeve shirt. There I would enjoy the site of the sun on the snow and the magnificent blue sky, listening to the melting snow form little streams, all while sipping an appropriate libation. I also gained great vicarious pleasure watching people try to ski in the slush which was more like swimming with sticks on their feet! With that in mind, I wanted to create a cocktail to complement that location and season. A cold coffee drink sounds perfect.

I prefer to make cold coffee cocktails with cold brewed coffee. This cocktail will work with whatever coffee syrup you like to use for cold coffee. I used a DIY syrup using Starbucks Sumatra. With the *Sun and Snow*, you have the flavors of coffee, coconut and vanilla with a hint of cinnamon and a touch of smokey spice from the chipotle. Take it easy with the agave, unless you like it sweet. Here then is the recipe:



## Sun and Snow

- 2 oz. Cold brewed coffee syrup – undiluted
- 2 oz. Water
- 1 oz. Kalani Coconut Liqueur
- 1 oz. Licor 43
- 3/4 oz. Cream
- 1 dash Agave syrup
- 1 pinch Cinnamon



- 1 pinch Chipotle powder

1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a shaker with ice and shake to chill and froth the cream – about 20-30 seconds
3. Double strain in to the chilled cocktail glass
4. Try not to get sunburned

## **Cold Brewed Coffee Syrup**

- 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

PS: It's 80° today in San Antonio, so I'm headed out to sit in the sun!

Cheers!

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