

# Falernum



This syrup is simple to make and is a required ingredient in several Tiki drinks. It's also good in several soft drinks. See simple syrup.

- 8 oz. Overproof rum
- 50 cloves
- 1T whole allspice
- 1 whole nutmeg
- 8 limes, zested (Make sure to get as little pith as possible, nitrogen cavitation seems to really go for the bitter flavor in pith)
- $\frac{1}{2}$  C thinly sliced ginger
- 1  $\frac{1}{2}$  C 2:1 simple syrup

1. Grind or bash spices
  2. Add all ingredients to whipper and follow instructions for nitrogen cavitation
  3. Add the 2:1 simple syrup to the strained liquid.
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# 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.

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# 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

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## Tonic Water (Quinine Syrup)

I mucked around with this and finally went back to the original Jeffrey Morgenthaler's version. He has a new version that uses a tincture of the cinchona bark. ~~I haven't tried it yet, but it sounds like a good idea.~~ I have tried it and prefer it to this recipe. Check out the new version here, but this original isn't bad at all! I probably don't use quite as much lemongrass. This with 209 Gin is unbelievable!

- 4 cups water
- 1 cup chopped lemongrass (roughly one large stalk)
- $\frac{1}{4}$  cup powdered cinchona bark
- zest and juice of 1 orange
- zest and juice of 1 lemon
- zest and juice of 1 lime
- 1 tsp. whole allspice berries

- $\frac{1}{4}$  cup citric acid
  - $\frac{1}{4}$  tsp. Kosher salt
  - $\frac{3}{4}$  cup of agave syrup for each cup of liquid
1. Combine ingredients, except agave, in a medium saucepan and bring to a boil over high heat.
  2. Once mixture starts to boil, reduce heat to low, cover and simmer for 20 minutes.
  3. Strain through a fine sieve, coffee filter, cheese cloth, Pur Filter or all of these until your liquid is as clear and free of sediment as possible.
  4. Once you're satisfied with the clarity of your mix, heat it back up on the stove top or microwave, and then add  $\frac{3}{4}$  cup of agave syrup to each cup of your hot mix.
  5. Stir until combined, and store in the attractive bottle of your choice.

You now have a syrup that you can carbonate with seltzer water. Tonic water is  $\frac{3}{4}$  oz. Quinine Syrup to 2 oz. soda water.

To assemble a gin and tonic, use  $\frac{3}{4}$  ounce of syrup, 2 ounces of gin and 2 ounces of soda water over ice.

## St Germain Elderflower Foam

- 3 egg whites, 9 Tbl or  $4 \frac{1}{2}$  oz. pasteurized egg whites



(see note)

- 3 oz. St. Germain Elderflower Liqueur
- 2 oz. lemon juice

- 1 dash lemon bitters

1. Lightly whip egg whites
2. Add all ingredients to whipped cream charger
3. Secure top and shake a few times to further break up the egg whites and combine ingredients.
4. Double charge with N<sub>2</sub>O, shaking 4-5 times between charges. Over shaking can cause ingredients to clump and clog charger.
5. Chill for at least 1 hour before use.
6. Keeps a few days refrigerated.

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## Grand Marnier Foam



- 2 egg whites (6 tbs. pasteurized egg whites)
- 2 oz. Grand Marnier
- 4 oz. finely strained orange juice
- 4 dashes Peach Bitters

1. Lightly whip egg whites in a small bowl
2. Add all ingredients to whipped cream charger
3. Secure top and shake a few times to further break up the egg whites and combine ingredients.
4. Double charge with N<sub>2</sub>O, shaking 4-5 times between charges. Over shaking can cause ingredients to clump and clog charger.
5. Chill for at least 1 hour before use.
6. Keeps a few days refrigerated.

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# Lemon or Lime Sour

I prefer a ratio of 2:1 juice to simple syrup. I have seen 1:1 and 3:1. If you like sour/tartness, reduce the simple syrup and/or add more juice. If you like it sweeter, do the opposite. Also, since fruit varies in flavor, always taste your mix and adjust accordingly.

If I am making only 1 or 2 drinks, I just use a 2:1 juice : simple syrup. When we are entertaining, I make up a bottle that morning. It will begin to degrade after a day.

- 1 cup Simple syrup
- Either:
  - 2 cups fresh lime juice or
  - 2 cups fresh lemon juice
- 4.5 Tbls. pasteurized egg white – optional see Note

1. Combine all ingredients in a pitcher or bottle.
2. Add additional fruit juice or simple syrup to taste.
3. It is ready for immediate use and will keep, refrigerated for a day.

Note: Adding egg white will add depth and create very frothy drinks when shaken or blended. You can substitute 1  $\frac{1}{2}$  fresh egg whites if your not worried about salmonella.

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# Sweet and Sour Mix

This puts anything you could buy in a bottle to shame. If you like sour/tartness, reduce the simple syrup and/or add more

juice. If you like it sweeter, do the opposite. Also, since fruit varies in flavor, always taste your mix and adjust accordingly.

- 1 cup Simple syrup
- 1 cup fresh lime juice
- 1 cup fresh lemon juice
- 4.5 Tbls. pasteurized egg white – optional see Note

1. Combine all ingredients in a pitcher or bottle.
2. Add additional fruit juice or simple syrup to taste.
3. It is ready for immediate use and will keep, refrigerated for weeks.

Note: Adding egg white will add depth and create very frothy drinks when shaken or blended. You can substitute 1  $\frac{1}{2}$  fresh egg whites but your mix will not keep longer than a day or two.

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## “Old Fashioned” Simple Syrup

I got this idea from Jamie Boudreau – famous mixologist. 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. I prefer my house made bitters, of course, but Angostura works well. I don't think Splenda would work here since it will not make a syrup.

This syrup lends itself to several different drinks. By changing the bitters and the base liquor, you can make a Winter Old Fashioned or a Tequila Traditional al Cubo

- 1 cup Turbinado Sugar, or 3/4 cup WheyLow
- 4 ozs. Good Bourbon
- 2 ozs. Angostura Bitters

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



- 1  $\frac{1}{2}$  Tbls. Cardamom pods – crushed
  - 8 oz. 100 Proof Vodka
  - 8 oz. Simple Syrup
1. Add the cardamom pods and vodka to whipper and follow instructions for nitrogen cavitation
  2. Strain the vodka and combine with the simple syrup