

Gin & Blood Orange Tonic with Cucumber Cardamon Foam



This drink is based on Kathy Casey's Luxury Gin & Tonic Cocktail with Cucumber Lime Foam. (Follow her on Kathy Casey's Liquid Kitchen). I did not have all of the ingredients she called for and, besides, I generally like to mess with recipes! This cocktail demonstrates a number of things:

- How you can substitute ingredients
- How to make your own ingredients when necessary
- Making a flavored simple syrup with fresh ingredients
- Making a rapid infusion to create a syrup
- Making a rapid infusion to create all new bitters flavors
- How you really need an iSi Whipper if you're serious about craft cocktails at home.

Total active prep time for this cocktail was about 20 minutes. Inactive prep time was 4 hours. Without an iSi Whipper, there would be no foam and the infusions would have required 12-24 hours. Bottom line, get yourself 2 or 3 iSi Whippers.

You can purchase Dry Blood Orange Soda (Dry is the brand name), and Monin Cucumber Syrup. I used fresh blood oranges to make blood orange syrup and used that to make a blood orange soda. I also added cardamon to the foam, cucumber to

the simple syrup and substituted Luxardo for the Monin Bitters. This cocktail doesn't work without the foam. With it, the drink comes alive with herbal notes from the gin and bitters, the citrus of the orange and lime and of course, the cucumber and cardamon.

Gin & Blood Orange Tonic with Cucumber Cardamon Foam



- 1 1/2 oz. Hendricks Gin
- 3 oz. Blood Orange Soda – see below
- 1/2 oz. Fresh lime juice
- 3 dashes Tonic Bitters – see below
- Cucumber Cardamon Foam – see below

1. Chill a cocktail glass with ice and water
2. Combine everything except the foam in a mixing glass with ice – stir to chill
3. Strain into chilled glass and top with the foam.
4. Serve immediately

Blood Orange Soda



- Zest and juice from 5 blood oranges
 - 1/4 tsp Citric acid
 - 1/2 – 1 Tbl. Agave to taste
1. Combine all ingredients in an iSi Whipper and swirl to combine (do not shake or particles can plug the Whipper)
 2. Charge with 1 N20 cartridge and swirl for 30 seconds
 3. Let sit for 30 – 60 minutes
 4. Holding the Whipper upright, discharge rapidly. Hold your hand about 10 inches over the top to prevent spraying your ceiling.
 5. Let sit for a few minutes then strain through a fine mesh strainer.
 6. Keeps refrigerated a few days.

To make Blood Orange Soda, combine 1 part of the Blood Orange Syrup with 3 -4 parts carbonated water.

Cucumber Simple Syrup



- 1 Cup Sugar
- 1 Cup Water
- 1 – 2 1/2 inch piece of English Cucumber

1. In a small sauce pan, bring the water and sugar to a boil over medium heat, stirring occasionally.
2. Reduce the heat and simmer for 10 minutes.
3. Puree the cucumber in a food processor or with a stick blender.
4. When the syrup has simmered for 10 minutes, turn off the heat and add the pureed cucumber.
5. Set aside for 30 minutes.
6. Strain through a fine mesh strainer.
7. Will keep refrigerated about 2 weeks.

Cucumber Cardamon Syrup



- 4 oz. Over proof vodka
- 3/4 Tbl. Cardamon pods – crushed
- 1 – 2 1/2 inch piece of English Cucumber – pureed

1. Combine all ingredients in an iSi Whipper and swirl to combine (do not shake or particles can plug the Whipper)
2. Charge with 1 N20 cartridge and swirl for 30 seconds
3. Let sit for 5 – 10 minutes
4. Holding the Whipper upright, discharge rapidly. Hold your hand about 10 inches over the top to prevent spraying your ceiling.
5. Let sit for a few minutes then strain through a fine mesh strainer.
6. Keeps refrigerated a few weeks.

Cucumber Cardamon Foam



- 2 Sheets Gold gelatin
- 4 oz. Cucumber Cardamon Syrup
- 2 oz. Water
- 3 oz. Cucumber Simple Syrup
- 2 oz. Fresh Lime Juice
- 4 oz. Pasteurized egg whites

1. In a small sauce pot, warm the water and syrups over medium heat.
2. In a separate dish, “bloom” the gelatin sheets in room temperature water. They will feel soft and gummy.
3. Remove the gelatin sheets from the water and squeeze out most of the water. Add to the sauce pot with the warm syrups. Stir until the gelatin is dissolved.
4. Remove the sauce pot from the heat and allow to cool 10-15 minutes.
5. Add the lime juice.
6. Lightly beat the egg whites and pour through a fine mesh strainer into the the iSi Whipper.
7. Pour the cooled syrup, gelatin and lime mixture through a fine mesh strainer into the the iSi Whipper.
8. Close the whipper and shake vigorously. Double charge the Whipper shaking between each charge.
9. Refrigerate for 4 hours or, preferably, overnight.
10. Will keep refrigerated for 10 -14 days

Tonic Bitters



- 8 oz. Luxardo Bitters Liqueur
 - 1 Tbl. Ground Cinchona (Peruvian) Bark
1. Combine all ingredients in an iSi Whipper and swirl to combine (do not shake or particles can plug the Whipper)
 2. Charge with 1 N20 cartridge and swirl for 30 seconds
 3. Let sit for 10 – 15 minutes
 4. Holding the Whipper upright, discharge rapidly. Hold your hand about 10 inches over the top to prevent spraying your ceiling.
 5. Let sit for a few minutes then strain through a fine mesh metal coffee filter (“gold” filter) and then through a paper coffee filter.
 6. Pour into a bitters bottle.
 7. Keeps on the shelf indefinitely – but the flavor will become more bitter over time.

Cheers!

Hemingway Deconstructed



Mixology Monday

This Month's Mixology Monday is upon us and the theme is "*Standoffish.*" Brought to us by the folks at Booze Nerds, the idea is to add an ingredient to a cocktail that is not included with the main ingredients and is not a garnish. At the same time, this ingredient needs to add something to the final drink. Well, we love foams and foams can fill these requirements! We have two cocktails to offer, but before I get to them, I want to ramble on about foams for a moment!

I generally limit the foaming ingredient, (the surfactant), to egg whites. Gel sheets produce a prettier and more stable foam, but they take a little more effort than I usually wish to invest. Egg whites are quick, stable enough and reliable. I also generally use pasteurized egg whites for our foams. I think that they are better for this application than are fresh egg whites.

The foams I make are from one of two ratios:

- 2 egg whites: 6 oz. of liquid
- 3 egg whites: 5 oz. of liquid

The 3:5 ratio produces a creamier and, therefore, thinner foam. While the 2:6 ratio creates a light and fluffy foam. For these cocktails, I used the 2:6 ratio for the daiquiri and the 3:5 for the shooters.

Now, on with the drinks! We have chosen a seasonally appropriate shooter that can either be a cocktail or an

appetizer and is easily adjusted to accommodate the non-drinkers in the crowd. The other probably reflects my wish to either hold onto summer or to head for the Islands!

The Hemingway Deconstructed



This cocktail is our Z Daiquiri, which is along the lines of a Hemingway, but without the grapefruit juice. So we simply incorporate the grapefruit juice in the foam. The foam is tart and a touch bitter. It combines very nicely with the not too sweet daiquiri. While on the the topic of sweetness, you may want to adjust the amount of simple syrup based on the tartness of your lime juice.

Ingredients:

- 2 oz. good aged rum
- $\frac{1}{4}$ oz. Luxardo Maraschino Liqueur
- 2 oz. fresh lime juice
- 1 oz. simple syrup
- Hemingway foam – see below

Directions:

1. Chill a martini glass with ice and water.

2. While the glass chills, combine all of the ingredients, except the foam, in a shaker.
3. Shake with ice until shaker is fully frosted: 10 – 15 seconds
4. Strain into the chilled martini glass.
5. Carefully float the foam from your iSi whipper and serve immediately

Hemingway Foam

- 2 egg whites (3 oz. pasteurized egg whites) lightly beaten
 - 2 oz. Luxardo Maraschino Liqueur
 - 4 oz. Fresh grapefruit juice – double strained
 - 2 Dashes Bitter Truth Grapefruit Bitters
1. Add all ingredients to an iSi Whipper
 2. Seal the whipper and shake to further break up the egg whites
 3. Double charge the Whipper with N20, shaking after each charge
 4. Refrigerate for 2 hours before use. Will keep refrigerated for a few days.

Pumpkin Bisque Shooters



First, a big “Thank You” to Booze Nerds because without this MxMo, I might not have thought to add the Applejack foam to these! I love pumpkin and I’ve always been a fan of pumpkin bisque. I like mine to be savory. Save the sweet for the pie! Since I have a more than passing infatuation with rum, I simply looked to combine two of my favorite flavors. I tried this warm, with bourbon and with dark rum. Not great in any combination. Cold bisque and gold rum were the perfect match. The bitter sweet flavor of the apple brandy foam is perfect with the savory, slightly spicy pumpkin bisque.

For 2 Shooters:

- 2 oz. Cold Pumpkin Bisque – see below
- 1/2 oz. Gold rum such as Cruzan or Mount Gay
- 1 dash Simple syrup
- 1 Dash Angostura Bitters
- Apple Brandy Foam – see below

1. Combine pumpkin bisque, rum simple syrup and bitters in a mixing glass without ice and stir to combine.
2. Divide between 2 tall shooters
3. Gently float the Apple Brandy Foam on the shooters
4. Serve immediately

Apple Brandy Foam

- 3 egg whites (4 1/2 oz pasteurized egg whites)
- 3 oz. Applejack Brandy
- 2 oz. Fresh Orange juice – double strained
- 2 Dashes Bar Keep Apple Bitters

1. Add all ingredients to an iSi Whipper
2. Seal the whipper and shake to further break up the egg whites
3. Double charge the Whipper with N20, shaking after each charge

4. Refrigerate for 2 hours before use. Will keep refrigerated for a few days.

Pumpkin Bisque



- 1 tsp Cayenne
 - 2 Cups Diced Onion
 - 2 cloves Chopped Garlic
 - 1 1/2 Tbls. Butter
 - 1 – 15 oz. Can Pumpkin Puree
 - 4 Cups Chicken Stock
 - 1/4 tsp. Ground Allspice
 - 1/2 tsp Fresh ground black pepper
 - 1/4 tsp. Salt to Taste
 - 1/4 Cup Dry Sherry
 - 1 Cup Heavy Cream
1. Saute the onions in the butter until translucent – about 3 minutes. Add the garlic and cook 30 sec.
 2. Add the rest of the ingredients except the cream and simmer for 30 min
 3. Place the mixture in a blender and puree until smooth.
 4. Return the puree to the pot, add the cream and continue to cook until heated through.
 5. Serve immediately or cool for the above shooters.

Cheers!

“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