

# White Russian



While this classic cocktail is white, it isn't from Russia. Nor was it invented by a Russian or even for a Russian! The black Russian was created by a bartender in Brussels for an American Diplomat in 1949. The White Russian first appeared in the 1960's. Whatever the origins, it is delicious and decadent.

Technically, this should be shaken. However, the streaks of white and brown are mesmerizing. So add the cream last, serve it with a stir stick and allow your guest to gawk in awe before they stir in the cream.

## Ingredients:

- 2 oz Vodka
- 1 oz Kahlua
- 1 oz Cream

## Directions:

1. To a chilled Old Fashioned glass, add a large cube of ice.
2. Add the Vodka and Kahlua and stir gently to chill and combine

3. Add the cream on top.
4. Serve immediately with a stir stick.

Cheers!

---

---

## Brandy Alexander



Smooth, creamy and delicious. We use Kinsmen Apricot Rakia, an unaged very dry apricot brandy. The flavors are rich creaminess with hints of spice and stone fruit.

### Ingredients:

- 1 1/2 oz. Kinsman Rakia
- 1 oz. cream de cacao

- 1 oz. cream

## Directions:

1. Chill a cocktail glass with ice and water.
2. Combine all ingredients to a shaker with ice and shake to mix and chill.
3. Double strain into chilled glass
4. Garnish with grated nutmeg and cinnamon.

Cheers!

---

---

## Coquito



The National Drink of Puerto Rico. Think Eggnog with coconut instead of eggs and milk. This recipe is a take on Roberto Berdecia's from La Factoria, San Jaun, Puerto Rico.

## Ingredients:

- 2 cinnamon sticks

- 3 whole cloves
- 3 allspice berries
- 2 star anise
- 250 – 300 ml Gold Rum
- 15 oz. (1 can) coconut milk
- 15 oz. (1 can) cream of coconut (such as Coco López)
- 15 oz. (1 can) sweetened condensed milk

## **Directions:**

1. In a sauce pan, combine spices and the coconut milk.
2. Bring to a simmer over medium heat. Simmer on low-medium heat for 30 minutes
3. Allow to cool completely.
4. Strain the cooled coconut milk into a blender and add the cream of coconut and sweetened condensed milk.
5. Measure the volume (should be 900 – 1000 ml). Add about 1/3 of that volume of Rum to taste. (If the volume of milks and cream is 900 ml, add 300 ml of Rum)
6. Blend until thoroughly mixed and frothy.
7. Chill well before serving.
8. Garnish with graded cinnamon

Cheers!

---