

Curl My Toes



This cocktail has all of the flavors of your favorite gin Martini with the added herbals of Kina al Avion d'Or. Plus, the botanicals in the vermouth are enhanced by creating the vermouth syrup. Curl My Toes has become one of "Doc's Greatest Hits" at parties and Pop Ups.

While making beer syrup standing at the stove stirring, my eyes fell upon an open bottle of vermouth on the counter awaiting its use in cooking. I had read about and tasted beer syrup, but I'd never heard of vermouth syrup. A quick Google consultation confirmed no results. After some experimentation, I settled on equal parts dry vermouth and sugar

To my palate, dry vermouth is more herbal than sweet vermouth. So dry vermouth syrup tastes nothing like sweet vermouth. In this cocktail, the dry vermouth syrup brings a touch of sweetness to offset the bitter Kina and a nice mouth feel.

I have tried this with multiple gins including London Dry's and the new style herbal gins. I've even subbed Kinsmen Rakia for the gin. It all works.

Curl My Toes

- 2 oz. Premium gin such as Uncle Val's Botanical
- 1/2 oz. Dry Vermouth Syrup – see below
- 1/4 oz. Kina al Avion d'Or
- Fresh herbs such as thyme and sage plus a dried lemon wheel for garnish

1. Chill a cocktail glass with ice and water
2. Add all ingredients, except the garnish to a mixing glass with ice
3. Double strain into chilled glass
4. Spank the herbs in your palm and float on the dried lemon wheel or on the drink

Vermouth Syrup

- 1 part Dry Vermouth
- 1 part Sugar

1. The best way is to combine vermouth and sugar in a blender and blend on high several minutes until the sugar is dissolved. You maintain the flavors of the vermouth if you don't heat the syrup. But, if you don't have a blender, you can combine vermouth and sugar in a sauce pan and heat just until the sugar dissolves. Do not allow the syrup to boil.
2. Either way, strain through fine mesh strainer into a glass bottle. Keeps refrigerated for about a few weeks.

Cheers!

Plymouth Old Fashioned



I really like bitters forward old fashioned. To me, bitters bring flavor and spice that you aren't going to find elsewhere. One way to get a lot of bitters into a cocktail without making it, well, too bitter, is to make a syrup with bitters as all or part of the liquid. For this drink I have chosen Applejack, brown sugar and black walnut bitters to use in the syrup. It is then combined with calvados, bourbon and rum.

This is a big drink in size, strength and flavor. The taste of apple blends with the vanilla and spice from the rum and the combined smoky notes of the rum and bourbon. The black walnut bitters really stand out. I initially used Fees Brothers Aztec Chocolate Bitters, but I think that Angostura Bitters with the Fees Brothers Black Walnut Bitters and Orange Bitters is better.

You can easily lighten up this drink by substituting Cruzan Dark Aged Rum for the Zaya and/or Russell's 10 year old

Bourbon for the Basil Hayden's.

Here is the recipe:

- 1 oz. Calvados
 - 1 oz. Aged rum such as Zaya 12 Year Old
 - 1 oz. Aged bourbon such as Basil Hayden's
 - 1 oz. Black Walnut Syrup (See below)
 - 1 bar spoon honey syrup (1 part honey dissolved in 1 part water)
 - 2 dashes Fees Brothers Black Walnut Bitters
 - 2 dashes Fees Brothers Orange Bitters
 - 2 dashes Fees Brothers Aztec Bitters or Angostura Bitters
 - Thick orange peel for garnish
1. Stir all ingredients, except the garnish, in a mixing glass with ice.
 2. Strain into a chilled old fashioned glass with fresh ice – preferably a single large cube or sphere
 3. Express the orange oils over the drink and float the peel.

Black Walnut Syrup

- 1/2 cup brown sugar
 - 2 oz. Applejack
 - 1 oz. Fees Brothers Black Walnut Bitters
1. In a small sauce pan over medium heat, dissolve the sugar in the liquid, stirring frequently. Or you can put all of the ingredients in a blender and run on high for a few minutes.
 2. Allow to cool
 3. It will keep longer if you filter it through a metal coffee filter to remove any undissolved sugar crystals.
 4. Will keep in the refrigerator for a few weeks

Cheers!

The Ghost of Birthdays Past

When we host a party, my wife often tells me she wants a cocktail(s) that will pair with food “X” for which she can coordinate a name, even the colors she wants. This time she wanted a cocktail with tequila and pineapple. While there are a few delicious, classic pineapple/tequila cocktails, most of these drinks are sweet and poorly balanced. Now I’ll digress!



You can download this spread sheet, [Pineapple Simple Sour](#), follow the directions and skip the explanation below. Then just jump down to the recipe here.

The problem you encounter when you substitute one juice for another in a cocktail, especially if you swap a citrus for a non-citrus juice, is loss of balance. The drink easily becomes too sweet, (the most frequent result), too sour

(acidic), too bitter, too strong or too weak. The example for this cocktail is pineapple juice, but this discussion is equally true of orange, strawberry, apple or practically any juice. When you substitute all or part of lime or lemon juice with pineapple juice, you are decreasing the primarily acidic and not very sweet lime/lemon juice and adding the sweet and not as acidic pineapple juice. Lime juice is 6% acid and 1.5% sugar, while pineapple juice is 0.8% acid and 10% sugar. Let's say that you have a cocktail that is:

- 2 parts Spirit (45% ABV)
- 2 parts Lime juice

The above drink will have an ABV of 22.5% and will be 3% acid and 0.75% sugar ... and will not be very good. If you were to add 2 parts pineapple juice, your drink will have an ABV of 15%, and will be 2% acid and about 4% sugar. While adding pineapple juice to the above drink would probably be an improvement, it will still be a completely different cocktail. Now, think about the above with 1 part simple syrup. Figuring out how to maintain the cocktails sweet/sour balance quickly becomes mind numbing.

Dave Arnold extensively covers all of this in his book, *Liquid Intelligence*. A book I highly recommend. His suggestion for solving the above substitutions is to add acid to the juice to make it equal in acidity to lime juice. Then you can sub away. I heard Dave speak at this year's San Antonio Cocktail Conference. In addition to discussing the above, Dave covered creating fruit juice syrup with the same sugar content by weight as 1:1 simple syrup. It is not uncommon for a cocktail to be 20% simple syrup. That means a 20% dilution. If you use a fruit simple syrup, you will still be diluting the ABV and acidity, but you'll at least be enforcing the fruit flavor. This is all a whole lot easier than it sounds.

Acidifying Fruit Juice

Lime juice has both citric and malic acids. So, to acidify a juice, you need only know the percent acid in that juice and subtract that from 6% (the acid content of lime juice). Since pineapple juice is 0.8% acid, $6\% - 0.8\% = 5.2\%$. To acidify a liter of pineapple juice, you will add 32 gm of citric acid and 20 gm of malic acid. Pineapple juice has a highly variable quantity of pulp, even if you filter it. This means that 1 liter of pineapple juice will actually weigh more than 1 Kg. However, it usually makes little difference, so you can just measure out 1 liter of juice and add 32 gm of citric acid and 20 gm of malic acid. The spread sheet above, actually asks you to weigh 1 cup of juice because it also calculates your pineapple simple syrup.

Making Pineapple Simple Syrup

Simple syrup is made by dissolving 1 part sugar in 1 part water. This should be by weight, though it's frequently made by volume. The issue with making a syrup from fruit juice is that the juice already contains sugar. Adding the full quantity of sugar by weight or by volume will result in a syrup that is too sweet, thus easily unbalancing your cocktail. To avoid this, you need to know the weight of sugar in the juice and the weight of the liquid – which will equal the weight of the sugar to make 1:1. If you're using bottled

juice, just look at the label to see the weight of sugar in a “serving” of the juice. The weight of sugar per volume will vary by brand. The nutritional chart shown here indicates that 240 ml of juice contains 30 grams of sugar. If you’re using fresh juice, consult the Google! So to use this juice:

Nutrition Facts	
Serving Size 240 mL	
Servings Per Container 6	
Amount Per Serving	
Calories	130
Calories From Fat	0
% Daily Value	
Total Fat 0 G	0
Saturated Fat 0 G	0
Trans Fat 0 G	
Cholesterol 0 Mg	0
Sodium 5 Mg	0
Potassium 330 Mg	9
Total Carbohydrate 32 G	11
Dietary Fiber <1 G	2
Sugars 30 G	
Protein <1 G	0
Vitamin A	10
Vitamin C	120
Calcium	4
Vitamin E	10

1. Weigh 240 ml of juice in grams
2. Subtract 30 grams (the weight of sugar in that juice) to calculate the weight of liquid.
3. The weight of the liquid will equal the weight of sugar needed. But you already have 30 grams of sugar. So subtract 30 from the calculated weight of liquid to equal the weight of additional sugar needed.

So by example:

1. Lets say the 240 ml of juice weighed 250 grams
2. The liquid weight will equal: $250 - 30 = 220$ grams
3. You need 220 grams of sugar. But, you already have 30 grams.
4. Therefore, the weight of additional sugar needed will equal $220 - 30 = 190$ grams.

Or you can use the spread sheet: [Pineapple Simple Sour](#)

The Ghost of Birthdays Past

The only extra tool you will need for this is a digital kitchen or postal scale that will measure in grams. You can purchase one from Amazon [here](#). You will also need to purchase

citric and malic acid, also available from Amazon.

The name of this cocktail is derived from Ghost Tequila and the fact that I made the drink for my birthday! The flavors are pineapple and the tequila with the Ghost Tequila bringing just a touch of heat. You can alter the amount of Ghost Tequila to adjust the spiciness to fit your taste.

Ingredients:

- 1/2 oz. Ghost Tequila
 - 1 1/2 oz. Silver tequila such as Milagro
 - 2 1/2 oz. Acid adjusted pineapple juice
 - 1 1/2 oz Pineapple Simple Syrup
 - 1/4 oz. Cointreau or triple sec
1. To make the Acidified Pineapple juice and the pineapple simple syrup, refer to the spread sheet: Pineapple Simple Sour
 2. Chill a large, stemmed glass with ice and water
 3. Add all ingredients to a cocktail shaker with ice
 4. Shake to chill
 5. Double strain into chilled glass

Cheers!

MxMo CXV – Chocolate!



Mixology Monday

It's Mixology Monday, hosted by Garnish Blog, and the theme is chocolate! I absolutely love it: chocolate and booze are a match made in Heaven! We have three cocktails to offer this month: the Chocolate Manhattan, the Chocolate Covered Rum and the Chocolate Rum Old Fashioned.

Chocolate Manhattan



I attended a seminar on tequila and chocolate at the San Antonio Cocktail Conference last year. It was an epiphany! Which statement is true: "Chocolate goes with everything" or "Alcohol goes with everything?" Or both? Anyway, I used Milagro Plata Tequila which blends with the Lillet and chocolate in surprising ways. The touch of bitterness and complexity of the Lillet Rouge complements the bittersweet Godiva. This cocktail is

not too sweet, but balanced and intriguing.

- 1 1/2 oz. Milagro Plata Tequila
- 3/4 oz. Lillet Rouge
- 1/2 oz. Godiva Dark Chocolate Liqueur

1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a mixing glass with ice and stir to chill
3. Strain into chilled glass and serve

Chocolate Covered Rum



Well, we have chocolate covered peanuts and chocolate covered espresso beans and chocolate covered everything else so why not chocolate covered rum? I made a chocolate simple syrup with coconut nectar and drinking chocolate. It is really deeply chocolate and very thick. This cocktail has the flavor of rum and coconut but the dark chocolate predominates. The spice of the chipotle and bitters keeps the sweetness at bay.

- 1 1/2 oz. Rum
- 1/2 oz Coconut Liqueur
- 1/4 oz. Chocolate Simple Syrup – see below
- 2 pinches chipotle powder
- 1 dash Fees Brothers Aztec Chocolate Bitters

1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a cocktail shaker and stir with a spoon to dissolve the chocolate syrup
3. Add Ice to the shaker and shake to chill
4. Double strain into chilled glass and serve

Chocolate Rum Old Fashioned



I thought that a simple Old Fashioned with aged rum and bittersweet chocolate would work. It does.

- 1 1/2 oz. Barbancourt 12 yr old Rum
- 1/4 oz. Chocolate Simple Syrup
- Orange peel for garnish

1. Chill an Old Fashioned glass with ice and water
2. Combine all ingredients in a cocktail shaker and stir with a spoon to dissolve the chocolate syrup
3. Add Ice to the shaker and shake to chill
4. Double strain into chilled glass, express the orange peel over the glass and serve.

Chocolate Simple Syrup

This is like eating a 97% cacao chocolate bar. Only a touch sweet. If it's too thick, add some hot water.

- 1 oz. Water
- 1 oz. Coconut nectar or sub honey
- 4 tbls. Dagoba Drinking Chocolate mix. You can

substitute another brand but I used 130% of the amount to make 1 cup of drinking chocolate.

- 1 tbls. Sugar or to taste.

1. Heat all ingredients in a small saucepan over medium heat until dissolved
2. Cool slightly before use.
3. If it's too thick, add some hot water.

Cheers!

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!

Tonic Syrup: for Gin, Vodka or Rum and Tonics

Making tonic water at home and in bars became a widespread fashion in the early 2000's. An internet search for 'DIY tonic water' will result in a number of recipes. Jeffrey Morgenthaler posted a recipe in 2008, (found [here](#)), which became one of the most popular. Since then, he has published a newer version in his book, *The Bar Book: Elements of Cocktail Technique* [✖](#). I like his new version, which can be found online [here](#), because he separates the aromatics from the quinine. This lends itself to easy modification. My recipe for tonic syrup for use with gin differs only slightly from his.

What has become apparent over the last decade is that

Making tonic water at home is dangerous!

Tonic water is primarily carbonated water and quinine. Quinine is most famous for treating the symptoms of malaria. Mixing gin and quinine dates to the British in various malaria prone climes where soldiers used gin to make the bitter quinine more palatable. In those days, quinine was extracted from cinchona bark in a process not unlike making tea. Since World War II, quinine has been manufactured as a white powder formed into pills. You can purchase quinine pills over the internet and dissolve them to use in tonic water. This is a bad idea. It would be very easy to poison yourself and guests with too much quinine. The recipes noted above and the ones you will find on the internet will use cinchona bark as the British did. The

problem is that you can't know how much quinine is extracted from the cinchona bark. Many people have developed *cinchonism*, the symptoms of quinine poisoning, from drinking DIY tonic water. These symptoms include flushed and sweaty skin, ringing in the ears, abdominal pain, nausea, vomiting, diarrhea, headaches, rash, high pitched hearing loss and dizziness. Larger doses can result in deafness, blindness, somnolence, shock, cardiac arrhythmias and death. All of these symptoms will go away when the quinine is metabolized. Well, except the death part.

These DIY tonic waters can be delicious. The problem is the quinine. So why not leave out the cinchona bark and, thus, the quinine. Make the syrup but, instead of adding carbonated water, add commercial tonic water!

I had an opportunity to discuss Gin and Tonics with Jason Kosmas, Co-founder of The 86 Company, (Ford's Gin among others), Co-founder of Employees Only and Co-author of Speak Easy. His take on tonic syrups is to include citrus, coriander and herbs – even herbal tea. Keep in mind that the base spirit you choose will lend itself to various flavors. As Jason pointed out – read the back label for flavor ideas. For syrup used in Rum and Tonics, he would add lime, pineapple, cinnamon and vanilla. (The rest of the interview centered on Gin Tonics and will be included in a future post)



These days, you are not limited to buying

tonic water in 1 liter bottles. There are a number of premium tonic waters available such as Fever Tree and Q Tonic. The primary idea of making your own tonic syrup is to customize it for various drinks. These recipes will take about 15 minutes of active and 45 minutes of inactive time.

The only equipment you will need that is slightly out of the ordinary is a digital food or postage scale. Only the precise weight of ingredients ensures that your syrup will be consistent from one batch to the next.

For the Quinine Tincture:

We substitute Luxardo Bianco Bitters

For the aromatic syrup for gin or vodka and tonics:



- 20 gr. citric acid
- 10 gr. whole gentian root
- 1 gr. coriander
- 1 gr. Ceylon soft-stick cinnamon, broken into small pieces
- 30 gr. lemon peel
- 30 gr. grapefruit peel

- 400 gr. sugar
- 500 ml. water
- 2 – 3 to 4 inch sprigs of fresh lavender (optional)
- 1 1/2 oz Luxardo Bianco Bitters



1. Combine all of the ingredients, except the lavender and bitters, in a sauce pan and bring to a boil.
2. Reduce the heat, cover and simmer for 20 minutes
3. Remove from the heat, add the fresh lavender and allow to cool.
4. Strain through a fine mesh strainer.
5. Add the Luxardo Bianco Bitters and store, refrigerated, in a seal-able bottle or jar. It will keep 3-4 weeks before it turns cloudy.

For the aromatic syrup for rum and tonics:



- 20 gr. citric acid
- 10 gr. whole gentian root
- 1 gr. Star Anise
- 2 gr. Ceylon soft-stick cinnamon, broken into small pieces
- 3 Kaffir Lime leaves (Optional – available at Asian Markets)
- 10 gr. lemon peel
- 50 gr. Lime peel
- 400 gr. Turbinado sugar
- 500 ml. water
- 1 1/2 oz Luxardo Bianco Bitters

1. Combine all of the ingredients, except the bitters, in a sauce pan and bring to a boil.
2. Reduce the heat, cover and simmer for 20 minutes
3. Remove from the heat and allow to cool.
4. Strain through a fine mesh strainer.
5. Add the Luxardo Bianco Bitters and store, refrigerated, in a seal-able bottle or jar. It will keep 3-4 weeks before it turns cloudy.

Gin, Rum or Vodka Tonics

- 2 oz Spirit – either Gin, Rum or Vodka
- 2 oz. Tonic Syrup
- 6 oz. Tonic Water
- Optional dash of simple syrup for gin or vodka/demerara simple syrup for rum
- Garnish – see below



Rum & Tonic

Method #1

1. Add large ice cubes to a large, stemmed wine glass
2. Add garnishes except for any citrus peels for expressing
3. Add your Spirit of choice
4. Slowly add the Tonic Syrup followed by the tonic water.
5. Express any citrus peels and serve

Method #2

1. Fill your large wine glass with large ice and garnish
2. Add the remaining ingredients to a mixing glass with ice and stir
3. Strain into your prepared glass
4. Express any citrus peels and serve

Suggested Garnishes:

You should let your imagination run with the garnishes.

Gin or Vodka

- Lemon & Lime Wheels
- Lemon & Lime Peels
- Grapefruit Peels
- Sliced Berries
- Cucumber Slices
- Fresh Lavendar
- Fresh Rosemary
- Fresh Sage
- Kaffir Lime Leaves
- Lemon Grass

Rum

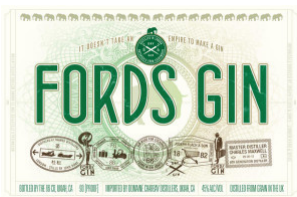
- Lemon & Lime Wheels
- Lemon & Lime Peels
- Sliced Berries
- Kaffir Lime Leaves
- Fresh Cilantro
- Fresh Pineapple
- Corriander
- Fresh Hibiscus Flowers
- Lemon Grass



G-n-Tini



Here is a cocktail that uses Tonic Syrup directly in the drink.



- 1 1/2 oz. Fords Gin
- 1/2 oz. Dolin Sweet Vermouth
- 1/2 oz. Tonic Syrup for Gin
- Grapefruit peel for garnish

1. Stir the first three ingredients in a mixing glass with ice to chill
2. Strain into a chilled coup
3. Express the grapefruit peel over the drink and float the peel

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