

White Lily



From the Savoy Cocktail Book first published in London in 1930.

Ingredients:

- 1 oz. Cointreau
- 1 1/4 oz. White Rum
- 1 oz. Gin
- Absinthe wash or 3/4 oz wash then drain into second glass and dilute with cold water
- Lemon twist for garnish

Directions:

With an Absinthe wash:

1. Chill a cocktail glass with ice and water.
2. Combine all ingredients, except the Absinthe, in a mixing glass with ice and stir to chill.
3. Discard the ice and water from the chilled cocktail glass
4. Pour a bar spoon full of Absinthe into the chilled glass and swirl to rinse the glass

5. Discard the Absinthe and double strain the the cocktail into the chilled and rinsed glass
6. Garnish with the lemon twist.

With an Absinthe back:

1. Add 3/4 oz. Absinthe to a cocktail glass with 2 or 3 cubes of ice and 1 – 1 1/2 oz. cold water. Swirl to chill.
2. Combine all ingredients, except the Absinthe, in a mixing glass with ice and stir to chill.
3. Strain the Absinthe into a second chilled glass and discard the ice.
4. Double strain the cocktail into the chilled and rinsed glass.
5. Garnish with the lemon twist.
6. Serve both glasses.

Cheers!

Blushing Redhead



We like to incorporate our syrups and juices when turning cocktail creations into “Zero Proof” drinks . Adults feel less conspicuous lowering their ABV and this makes the kids feel grownup. It also makes mixing drinks a little easier.

This time we were featuring strawberry daiquiris and margaritas. Since I had gone all Dave Arnold on the juices, we made an acidified strawberry juice and a 1:1 strawberry simple. I clarified the strawberry juice but you can filter it through a metal coffee filter or a chinoise. Your juice will be cloudy but it will taste just as good. You can also substitute cherry juice. The key is acidifying part of the juice and making a balanced 1:1 simple with the rest. You can read about this here or open the spread sheet Pineapple Simple Sour to calculate everything for you.

This drink is based on a French 75 substituting sparkling apple cider for the champagne. The strawberry is forward with the apple playing along. If it’s a bit too sweet, add a couple of drops of orange bitters.

Blushing Redhead

Ingredients:

- 3/4 oz. 1:1 Strawberry simple
- 1/2 oz. Acidified Strawberry juice.
- Sparkling Apple Cider

Instructions:

1. Add the juice and syrup to a champagne flute
2. Fill with the Sparking Apple Cider

Cheers!

Rocky Mule

I have created several cocktails with Dorçol's Kinsman Rakia Apricot Brandy*. It makes for an interesting twist on anything made with gin or vodka, (or tequila or bourbon for that matter). For this Mule, I tried 3 different apricot brandies whose brands will go unmentioned. They were either too sweet, too bitter or both.



Which is what I like about Kinsmen Rakia: it is bone dry, not bitter and has just the right fruitiness. The Rocky Mule's flavor is ginger, lime, fruit and just a touch of burn. You can leave off the jalapeño if you wish.

- 2 ozs. Kinsman Rakia
 - 2 ozs. Fresh lime juice
 - 1 oz. 2:1 honey syrup (2 parts water: 1 part honey)
 - 1 slice fresh jalapeño
 - 6 oz. Gosling's Ginger Beer
1. Muddle the jalapeño with the lime juice in the bottom of a shaker tin
 2. Add the Rakia and honey syrup and shake to chill

3. Double strain into Moscow Mule mug or Collins glass over fresh ice
4. Add the Ginger Beer

Cheers!

* Doc Elliott's Mixology receives no compensation for brands mentioned.

Grandfather McFly 55



I'm sure most of you know that this past October 21, 2015 was "Back to the Future Day." That was the date that Marty McFly traveled to the future in the second movie. (and the Cubs won the World Series!) Well, in the first movie, Marty traveled to the past – specifically November 5, 1955. So, to mark this auspicious date, I would like to share my version of a Mid Century Martini.

You know, the type where you say the word, "vermouth!" ** Since Marty's father was in High School at the time and was too young to drink, I'm assuming his father, Marty's Grandfather, would be the one to enjoy a 1950's Martini. Thus the name "Grandfather McFly 55."

This cocktail calls for a whisper of dry vermouth and a London style Gin. I have chosen Bombay Sapphire. Ford's, Beefeater or your favorite will all work just fine! Any dry vermouth will also do as well. To make it truly authentic, you can

open the vermouth, re-close it and let it sit at room temperature for a few months, (just kidding – sort of!). So, here's to Space-Time Continuum's, Flux Capacitors and really cool Deloreans!

Grandfather McFly 55



- 1 1/2 oz. London dry Gin
- Dry vermouth
- Olive for garnish

1. Chill a cocktail glass with ice and water
2. Pour a little vermouth into a mixing glass and swirl to coat. Empty the mixing glass into the sink.
3. Add the Gin to the mixing glass with ice and stir to chill
4. Strain into the chilled cocktail glass and garnish with the olive.

** During WWII, the World's supply of vermouth was held hostage by the Axis Powers. Tradition has it that Winston Churchill would raise his Martini, sans vermouth, toward France and say "Vermouth." It wasn't because he didn't like vermouth, it wasn't available!

Cheers!

Mixology Monday XCI Roundup of Shims

The Holidays are upon us, so get ready to entertain with some low octane, high taste cocktails. Take a look at this months Mixology Monday Roundup of shims.

Thanks again to Dinah Sanders of Bibulo.us for hosting this month's MxMo!

Cheers!

Tequila Old Fashioned Simple Syrup

This is based on "Old Fashioned" Simple Syrup, an idea I got from Jamie Boudreau – famous mixologist. The changes are the brown sugar and different bitters. 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.

- 1 cup Sugar or 3/4 cup WheyLow
- 4 ozs. Good Anjeo Tequila

- 2 ozs. Mole Bitters

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