

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.

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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!

Easy Ginger Lime Syrup



A zero proof substitute for falernum.

Makes 1 Cup

Time: 15 minutes

- 1 Cup Fresh lime juice
- 1 Cup thinly sliced peeled fresh ginger or 4 oz crushed ginger
- 2 Whole cloves
- 2 Allspice berries
- 1/4 tsp. Ground nutmeg
- 1 Cup Sugar

1. Add all ingredients to a small sauce pan and bring to a boil over medium heat.
2. When the sugar dissolves, reduce the heat, cover the pot and simmer for 10 minutes.
3. Allow to cool slightly
4. Strain through a fine mesh strainer and discard solids
5. Store syrup in refrigerator. Will keep about a week.

Cheers!

Full Sail



Kids love special drinks as much as adults. Especially if it's made just for them. The carbonated coconut water is a bit over the top, but once again, with a little effort the kids feel really special. I used an an iSi Whipper and a CO2 charge since my siphon is full of water. You can also put still coconut water in the shaker with the rest of the ingredients and then top the glass with a dash of plain carbonated water.

If you use falernum, it has an ABV of 10% so your finished drink will have an ABV of $\frac{1}{2}\%$. If that's too high, substitute the easy ginger lime syrup below.

- $1\frac{1}{2}$ oz. Fresh lime juice
- $\frac{1}{2}$ oz. Falernum or Ginger Lime Syrup – see below
- $\frac{1}{2}$ oz. Orgeat
- $\frac{1}{2}$ oz. Simple Syrup
- 4 oz. Carbonated Fresh coconut water or carbonated water

1. Add the first 4 ingredients to a shaker with ice and shake to chill
2. Pour shaker, unstrained, into chilled Collins glass and top with more ice
3. Add the carbonated coconut water to fill
4. Stir and garnish with lime wheel or wedge

Easy Ginger Lime Syrup

Makes 1 Cup

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- 1 Cup Fresh lime juice
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Cheers!

Mixology Monday CXIII – Bacon, Eggs & Booze



Mixology Monday

It's Mixology Monday CXIII and we're happy to be hosting! The theme we chose is "Bacon, Eggs and Booze" 'cause nothing makes a holiday brunch taste better than amazing cocktails. For this theme, we have 2 offerings: a sangria and a zero proof cocktail, (or nearly zero proof), for the kids.

Mango Peach Sangria



Yes. November in San Antonio. It's 75 degrees and the trees are green!

I particularly like this sangria. It is surprisingly dry and fruity. With frozen fruit available year round, it makes a perfect brunch libation for the holidays. Plus, you can back off on the peach liqueur if you want to lower the ABV. Be sure to use a rosé with an ABV >13%, otherwise you can make it too sweet. We used Sacha Lichine single blend.

Makes 4 Glasses

Time: 2:15

- 12 oz. mango junks, fresh or frozen
- 12 oz. sliced peaches, fresh or frozen
- 1 bottle dry rosé
- 1 cup peach liqueur, such as Sterrings
- 1/2 cup simple syrup
- handful of fresh mint leaves – optional

1. Combine all ingredients, except the mint leaves, in a large, lidded pitcher, bottle or jar.
2. Shake the bottle and refrigerate for 2-4 hours
3. 1 hour before serving, give the mint leaves a smack in your hand and add them to the sangria.
4. Serve cold in fancy glasses!

Full Sail



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If you use falernum, it has an ABV of 10% so your finished drink will have an ABV of $\frac{1}{2}\%$. If that's too high, substitute the easy ginger lime syrup below.

- $1\frac{1}{2}$ oz. Fresh lime juice
 - $\frac{1}{2}$ oz. Falernum or Ginger Lime Syrup – see below
 - $\frac{1}{2}$ oz. Orgeat
 - $\frac{1}{2}$ oz. Simple Syrup
 - 4 oz. Carbonated Fresh coconut water or carbonated water
1. Add the first 4 ingredients to a shaker with ice and shake to chill
 2. Pour shaker, unstrained, into chilled Collins glass and top with more ice
 3. Add the carbonated coconut water to fill
 4. Stir and garnish with lime wheel or wedge

Easy Ginger Lime Syrup

Makes 1 Cup

Time: 15 minutes

- 1 Cup Fresh lime juice
- 1 Cup thinly sliced peeled fresh ginger or 4 oz crushed

ginger

- 2 Whole cloves
- 2 Allspice berries
- 1/4 tsp. Ground nutmeg
- 1 Cup Sugar

1. Add all ingredients to a small sauce pan and bring to a boil over medium heat.
2. When the sugar dissolves, reduce the heat, cover the pot and simmer for 10 minutes.
3. Allow to cool slightly
4. Strain through a fine mesh strainer and discard solids
5. Store syrup in refrigerator. Will keep about a week.

Cheers!

Christmas Libations circa 2015

We offered a number of libations this Christmas Season. A few were favorite cocktails that we rechristened with seasonal names, we added some new ones that we found, and we created a couple of original recipes. Some can be made Zero Proof so everyone can be in on the fun!

Berry Delicious

I got this idea from Porter's Fire, which is a Canadian Whiskey with "cinnamon and hints of vanilla." I haven't been able to find Porter's Fire so I used Fireball. The combination of cinnamon spice and the nutty Amaretto is

awesome.



- 3/4 oz. Fireball Whiskey
- 3/4 oz. Amaretto

1. Combine in a shot glass and serve

Blazing Prancer

If Amaretto works, why not Jägermeister? Especially if the Fireball has been barrel aged. I aged the Fireball in a small jar with a barrel stave for 2 weeks. A little clove and vanilla to go with the cinnamon blends with the herbs in the Jägermeister.

- 3/4 oz. Barrel Aged Fireball Whiskey
- 3/4 oz. Jägermeister

1. Combine in a shot glass and serve

Three Wise Men



Gold, frankincense and myrrh. Too many of these and you'll act like Larry, Moe and Curly!

- 1 1/2 oz. Ford's Gin
- 3/4 oz. Carpano Bianco Vermouth
- 1/4 oz. St. Germain Elderflower Liqueur
- Edible Gold Stars (available here) for garnish

1. Chill a cocktail glass with ice and water
2. Combine gin, vermouth and St. Germain in a mixing glass with ice and stir to chill
3. Strain into chilled cocktail glass
4. Gently float a few gold stars on the surface and serve

Elf Magic

Better than dessert—Chocolate
mint cream. (Yes, it's a
Grasshopper)



- 1 oz. Crème de Menthe
- 1 oz. Crème de Cacao
- 2 oz. Heavy Cream

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



Frosty Night

A Holiday version of a Cosmopolitan. This cocktail is pretty and sophisticated.

- 1 ½ oz. vodka
- 1 oz. White grapefruit juice
- 1/2 oz. Cointreau
- 1/2 oz. Simple Syrup
- 4-6 fresh cranberries for garnish

1. Chill a cocktail glass with ice and water
2. Combine all ingredients, except garnish, in a shaker with ice and shake to chill
3. Strain into chilled cocktail glass
4. Either float the cranberries on the drink or skewer them on a pick.
5. Serve

Rudolph Bubbly

Even Champagne can use a little dressing up! This is from Chris Tunstall at abarabove. I am re-posting it here because making a syrup from jellied cranberry sauce is a great idea, (for other awesome ideas, you should check out their site).



- 2 oz. Cranberry Syrup – see below
- 4 – 6 oz. Champagne (or Sparkling Cider)

1. Chill a cocktail glass champagne flute with ice and water
2. Add Cranberry syrup to glass and top with Champagne or cider

Cranberry Syrup

The syrup is extremely easy. It will take about 15 minutes, including time to cool. You will need:

- 1 – 14 oz can jellied cranberry sauce
 - 2/3 cup sugar
 - 2/3 cup water
1. In a quart sized microwavable container, melt the cranberry sauce on high in 30 second intervals, stirring in between.
 2. Meanwhile, using a small sauce pan on the stove, dissolve the sugar in the water.
 3. When the the sugar is dissolved, add the melted cranberry sauce and stir to combine.
 4. Allow to cool. This will keep refrigerated in a sealed glass bottle for at least a week.

Santa Sparkle



Mint with a little sparkle! Can be Zero Proof.

- 2 oz. Crème de Menthe or Crème de Menthe syrup
- 4-6 oz. Champagne or Sparkling Grape Juice
- Chill a cocktail glass champagne flute with ice and water
- Add Crème de Menthe to glass and top with Champagne or Grape Juice

Holly Leaf

Creamy mint richness.



- 1 oz. Crème de Menthe or Crème de Menthe syrup
- 2 oz. Heavy Cream

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

Cheers!

Cranberry Bellini with Cranberry Syrup

This is from Chris Tunstall at abarabove. I am re-posting it here because making a syrup from jellied cranberry sauce is a great idea, (for other awesome ideas, you should check out their site). We used the cranberry syrup in their Bellini and I also used it to make a version of Patriot Punch.

The syrup is extremely easy. You will need:

- 1 – 14 oz can jellied cranberry sauce
 - 2/3 cup sugar
 - 2/3 cup water
1. In a quart sized microwavable container, melt the cranberry sauce on high in 30 second intervals, stirring in between.
 2. Meanwhile, using a small sauce pan on the stove, dissolve the sugar in the water.
 3. When the the sugar is dissolved, add the melted cranberry sauce and stir to combine.
 4. Allow to cool. This will keep refrigerated in a sealed glass bottle for at least a week.

Chris Tunstall's Cranberry Bellini

Chris uses sparkling water. We opted for champagne or sparkling apple cider.

- 1 oz. Cranberry Syrup
 - Champagne or sparkling cider
1. Add the cranberry syrup to a chilled flute or coup
 2. Top with the champagne or sparkling cider
 3. Toast Chris

Patriot Punch

There are a number of versions of this punch. They usually call for cranberry juice and apricot brandy. I saw a use for the cranberry syrup and besides, I can't leave anything alone!

- 1 oz. Irish Whiskey
- 1/2 oz. Apricot Liqueur
- 1/2 oz. Cranberry Syrup
- 1 oz. Champagne
- Lemon twist and brandied cherry

1. Combine all ingredients in a mixing glass with ice and stir until chilled
2. Strain into a chilled coup. Express the lemon peel and float it on top. Drop in the brandied cherry.

Cheers!

Pomegranate Hibiscus Lemonade

- 2 oz. lemon sour
- 1/2 oz. grenadine
- 6 oz. club soda
- Dash rhubarb bitters

1. Build in Collins glass over ice
 2. Stir well
 3. Garnish with fat lemon or orange zest and maraschino cherry
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Dark and Spooky

This makes a fun Halloween drink, especially since the kids can be included with drinks sans the rum. Note that black decorating sugar and black gummy spiders may need to be ordered in advance.

- Black sugar for the rim
 - 1 black gummy spider
 - 2 oz. dark rum
 - 2 oz. lime juice plus 1 lime wedge
 - 2 oz. ginger beer or ginger ale
1. Rub lime wedge around the rim of an old fashioned glass and coat with black sugar
 2. Combine lime juice and rum in a shaker with ice and shake
 3. Strain into rimmed old fashioned glass over fresh ice
 4. Top with ginger beer or ale
 5. Garnish with the black gummy spider