

John Dandy



Bourbon goes with many things, but apples, cinnamon and chocolate top my pairings list. For the bourbon in this cocktail, I used Ranger Creek's .36 Texas Straight Bourbon Whiskey which gently nips but doesn't bite. It brings the flavors of vanilla, cinnamon and a touch of oak. If you choose a different bourbon, I suggest something that isn't overly smooth. I used Bigallet China-China Amer as a modifier. Alone, this liqueur tastes of bitter orange, citrus, and cherries with an earthy, root touch similar to cola, (think bourbon and coke). I added the bitters for complexity and to introduce chocolate, additional cinnamon and a bit of dried fruit from the fig bitters.

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The nose of this Manhattan-esque cocktail is bright orange, fruit, vanilla and cinnamon. The initial flavors are apple, vanilla with a touch of oak, followed by chocolate, dried fruit and a bit of spice. The earthy tone comes late and the finish is fruit, spice, cinnamon and vanilla. As noted below,

don't get this cocktail too sweet.



- 1 oz. Bourbon
- 1 oz. Laird's Applejack
- 1/4 oz. Bigallet China-China Amer
- 1-2 dashes 2:1 Demerara simple syrup – depending on the sweetness of your maraschino cherries
- 1 dash Fees Brothers Aztec Chocolate Bitters
- 1 dash Brooklyn Hemispherical Black Mission Fig Bitters
- Orange peel for garnish
- Maraschino cherry for garnish

1. Chill a coup or other stemmed cocktail glass with ice and water
2. Combine all of the ingredients except the garnishes in a mixing glass with ice
3. Stir to chill and strain into chilled glass
4. Express orange peel and discard
5. Add cherry

Cheers!

Green Brier Grin



I met the Nelson brothers, of Nelson's Green Brier Distillery, at this year's San Antonio Cocktail Conference and visited with them again at TOTC. Their Belle Meade Bourbon is one of my favorites and with it I have created a number of cocktails. I first tasted their Nelson's Green Brier Tennessee White Whiskey* at the San Antonio

Cocktail Conference. It is single distilled from a mash of corn, barley and wheat which gives it some subtle, but distinct differences from other premium white whiskeys. First, I think Nelson's Green Brier is slightly sweeter and has a malty/chocolate note. Still present is the 'bite' you would expect from white whiskey. Previously, I was not a fan of white whiskey, but liking theirs, I have set out to design some cocktails using Nelson's Green Brier Tennessee White Whiskey.

I may have just had chocolate on the brain, or maybe it was molé, but the chocolate note I mentioned made me think of chilies and thus Ancho Reyes liqueur. Add in Carpano Antica Vermouth and now it becomes something rich and complex. Being determined to gild the lily, I wanted to push the herbal flavors of the vermouth. So, I got esoteric and added Bigallet's China-China Amer. The Carpano has wonderful essences of dried fruits and bitter marmalade along with a little cocoa and red wine. All of which are enhanced by the China-China's orange peels and bittering herbs bringing a

little truffle like earthiness to the party. This combination complements rather than overwhelms or conceals the unique flavors of this white whiskey. Here's the recipe that makes me smile!

Green Brier Grin



- 1 1/2 oz. Nelson's Green Brier Tennessee White Whiskey
- 3/4 oz. Carpano Antica
- 1/2 oz. Ancho Reyes
- 1/2 oz. Bigallet's China-China Amer

1. Chill a cocktail glass with ice and water
2. Add all ingredients, except the garnish, to a mixing glass with ice. Stir to chill.
3. Strain into chilled cocktail glass

Cheers!

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