

Jalapeño Margarita

This margarita is a new favorite because of its subtle taste of jalapeño with the slightest bit of heat on the finish. It was popular at our last party...and we knew we had a hit when the rest of the cocktails went untouched! The simple syrup takes only a few minutes to make, but does require time to cool. So plan ahead!



The Jalapeño Margarita

- 2 oz. Premium plata tequila such as Milagro
 - 2 1/2 oz. Fresh lime juice
 - 2-3 slices of fresh jalapeño – seeds removed
 - 1 1/2 oz Jalapeño Simple Syrup – see below
 - 1/4 oz. Cointreau or triple sec
1. Chill a margarita glass with ice and water
 2. Add the lime juice and jalapeño slices to a shaker and muddle
 3. Add the remaining ingredients with ice and shake to chill – about 15-20 sec.
 4. Double strain into chilled glass
 5. You can rim the glass with salt and/or garnish with a lime if you wish

For a frozen variety – see below

Jalapeño Simple Syrup



- 1 cup water
- 1 cup sugar
- 1 jalapeño stemmed and coarsely chopped

1. Combine all ingredients in a small sauce pan and bring to a boil over med-low heat.
2. Reduce heat and simmer gently for 10 minutes (be careful, sometimes this will foam up and boil over)
3. Remove from heat and allow to cool
4. Strain into a jar, bottle or squeeze bottle and store refrigerated – it will keep a couple of weeks.

Frozen Jalapeño Margarita

1. Chill a margarita glass with ice and water
2. Add the lime juice and jalapeño slices to a mixing glass and muddle
3. Double strain the lime juice into your blender

4. Add the remaining ingredients along with 8 – 10 oz. ice
5. Whir it up and serve in your chilled glass

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.

Manhattan 2.0

For the the bourbon in this cocktail, we tried Basil Hayden and Belle Mead. Both were excellent. The bourbon brings flavors of maple, tobacco, smoke and vanilla. This blends well with the rich, earthy Carpano Antica's tastes of herbs, spice and slight bitterness. Tasting this without knowing the ingredients, one could easily miss the sherry. It intermingles with the Italian Vermouth, smoothing the bitterness and adding to the richness. Here is the recipe:



Manhattan 2.0

- 1 1/2 oz. Bourbon
- 3/4 oz. Carpano Antica
- 1/4 oz. Sherry
- 1/8 tsp. Grand Marnier
- 1 dash Angostura Orange Bitters
- Garnish: Luxardo Maraschino Cherries and an orange peel

1. Chill a cocktail glass with ice and water
2. Add the ingredients, except the garnish, to a mixing glass with ice and stir to chill
3. Strain into the chilled cocktail glass
4. Add the cherries, (or place them on a pick), and express the orange peel over the drink and discard.

Cheers!

Ten Four

I offer up this drink in honor of National Vodka Day, which is also National Taco Day, and in 2014, falls on Saturday, October 4. This just happens to coincide with our daughter's wedding day. Her Groom has suggested the name and I think it covers all of the bases.



I didn't want to just make up another version of a cilantro-lime martini. The Chartreuse accentuates the herbal cilantro

while the pepper adds a nice background bite.

- 1 1/2 oz. vodka
- 1 oz fresh lime
- 1/2 oz Chartreuse
- 1/2 oz. simple syrup
- 1 slice jalapeno seeded
- 1/8 cup fresh cilantro
- 1 jalapeno stuffed olive for garnish – optional.

1. Combine all ingredients, except the garnish, in a shaker with ice cubes (not crushed ice). Shake until well chilled.
2. Double strain into a chilled cocktail glass.
3. Garnish with the olive (optional)

Cheers!
