

# 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

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!

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# 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 chunks, 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!

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# Falernum



This syrup is simple to make and is a required ingredient in several Tiki drinks. It's also good in several soft drinks. See simple syrup.

- 8 oz. Overproof rum
- 50 cloves
- 1T whole allspice
- 1 whole nutmeg
- 8 limes, zested (Make sure to get as little pith as possible, nitrogen cavitation seems to really go for the bitter flavor in pith)
- $\frac{1}{2}$  C thinly sliced ginger
- 1  $\frac{1}{2}$  C 2:1 simple syrup

1. Grind or bash spices
  2. Add all ingredients to whipper and follow instructions for nitrogen cavitation
  3. Add the 2:1 simple syrup to the strained liquid.
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# Key Lime "0"

This should be served flaming. Either double the recipe and serve in a scorpion bowl, or float an inverted lime half with 151 rum soaked piece of bread. You can sub the Key Lime Bitters with orange bitters.



Key Lime '0'

- 2 oz. Mount Gay Gold Rum
- 1 oz. Orange juice
- 1 oz. Passion Fruit Syrup
- $\frac{1}{2}$  oz. Pineapple
- $\frac{1}{2}$  oz. Grenadine
- $\frac{1}{2}$  oz. Orgeat
- $\frac{1}{4}$  oz. Falernum
- 2 dashes key lime bitters
- 8 oz. crushed ice

1. Shake all ingredients with crushed ice
2. Pour unstrained into tall glass

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# Hawaiian Eye

Created at the bar in Burbank where the show's actors hung out after filming.



- 1 oz. Gold Rum
- $\frac{1}{2}$  oz. Light Rum
- $\frac{1}{2}$  oz. lime juice
- $\frac{1}{2}$  oz. Falernum
- $\frac{1}{2}$  oz. simple syrup
- 8 oz. crushed ice

1. Blend for 5 sec.
2. Pour unstrained into glass
3. Garnish with cherry and lime

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# Saturn

Rockets and jet aircraft were all the rage in the Tiki era and



every bartender had appropriately named drinks. This was Popo Galsini's and won 1st Place in the World Cocktail Championship in 1967.



- 1  $\frac{1}{4}$  oz. gin
- $\frac{1}{2}$  oz. passion fruit syrup
- $\frac{1}{4}$  oz. Falernum
- $\frac{1}{4}$  oz. orgeat
- $\frac{1}{2}$  oz. lemon juice
- 8 oz. crushed ice

1. Blend until smooth
2. Pour unstrained into pilsner glass

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## Zombie

Donn Beach's original recipe, circa 1934, found in a waiter's

notebook dated 1937 and marked "old."



- 1  $\frac{1}{2}$  oz. Mount Gay Gold Rum
- 1  $\frac{1}{2}$  oz. Appleton Extra Rum
- 1 oz. Lemon Hart 151 Rum
- $\frac{3}{4}$  oz. lime juice
- $\frac{1}{2}$  oz. Don's Mix
- $\frac{1}{2}$  oz. Falernum
- Dash Angostura Bitters
- $\frac{1}{8}$  t. Pernod
- 1 t. grenadine
- 6 oz. crushed ice

1. Blend all ingredients for 5 sec.
2. Pour unstrained into Collins or chimney glass and garnish with mint.