

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



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!

The Mayahuel



Mayahuel was the Aztec Goddess of the maguey of which the agave is a type. She was the mother of the “400 rabbit” gods of drunkenness. This

margarita plays on the agave with tequila, agave orange liqueur, and agave nectar. I use Maestro Dobel Diamond Tequila or you can use Hornitos. I find both of these tequilas one-dimensional with a spicy pepper note which actually plays well here. You can easily use any good white tequila.



- 1 ½ oz. Maestro Dobel Diamond Tequila
- 1 ½ oz. fresh lime juice
- 1 1/2 oz. Agavero Orange Liqueur
- 1 1/2 tsp. Agave Nectar
- Pinch of salt

Directions

1. Chill margarita glass with a few ice cubes and water
2. To a shaker add all of the ingredients.
3. Shake with ice until shaker is frosted 10-15 sec
4. Strain into chilled glass

Cheers!

Pama Cosmo

- 1 $\frac{1}{2}$ oz. PAMA Pomegranate Liqueur
- $\frac{3}{4}$ oz. Grand Marnier
- $\frac{1}{2}$ oz. lime juice
- splash of cranberry juice (Optional)

1. Chill a cocktail glass with ice and water
 2. Combine all ingredients in a mixing glass and stir with ice
 3. Strain into chilled glass
 4. Garnish with a lime twist
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Pisco Sour

- 2 oz. Pisco
- $\frac{3}{4}$ oz. fresh lime juice
- $\frac{3}{4}$ oz. simple syrup
- 1 egg white

1. Chill cocktail glass with ice and water
 2. Add all ingredients to shaker and dry shake to emulsify the egg white
 3. Add ice to shaker and shake to chill
 4. Strain into cocktail glass and top with a dash of Angostura Bitters
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The Vacation

Cachaça (Ka SHAH sa) is the national beverage of Brazil. It is an agricole which is distilled from fresh sugar cane rather than molasses like rum.

- 1 1/2 oz. cachaça
- 3/4 oz. lemon juice
- 3/4 oz. Aperol
- 1/2 oz. rich simple syrup
- dash peach bitters
- one egg white

1. Chill a champagne flute with ice and water
 2. Shake all ingredients with ice in a shaker
 3. Strain into chilled champagne flute
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Festa

- 2 oz Cachaça
- 1/2 oz. lime juice
- 1/2 oz. raspberry syrup
- 1/2 oz. Domaine de Canton ginger liqueur
- dash Angostura Aromatic Bitters

1. Chill an old fashioned glass with ice and water
 2. Combine all ingredients in a mixing glass and stir with ice
 3. Strain over fresh ice in chilled 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

Jungle Bird

From the Kuala Lumpur Hilton.



- 1 $\frac{1}{2}$ oz. dark Jamaican Rum (such as Appleton)
- $\frac{3}{4}$ oz. Campari
- 4 oz. pineapple juice
- $\frac{1}{2}$ oz. Lime juice
- $\frac{1}{2}$ oz. simple syrup

1. Chill an old fashioned glass with ice and water
2. While the glass chills, combine all of the ingredients in a shaker.
3. Shake with ice until shaker is fully frosted: 10 – 15 seconds
4. Pour unstrained into chilled glass
5. Garnish with a cherry and lemon and orange wheels

Mai Tai

This is Trader Vic's original recipe



- 1 oz. Appleton Extra
- 1 oz. Mount Gay Gold Rum
- $\frac{1}{2}$ oz. Curacao
- 1 oz. Lime Juice
- $\frac{1}{4}$ oz. orgeat
- $\frac{1}{4}$ oz. simple syrup

1. Shake all ingredients with crushed ice
2. Pour unstrained into old fashioned glass
3. Add crushed ice to fill
4. Garnish with a mint sprig

Scorpion

This is from the Luau in Beverly Hills cr. 1958. Single

serving:



- 1 oz. gold rum
- 1 oz. gin
- $\frac{1}{2}$ oz. brandy
- 1 oz. OJ
- $\frac{1}{2}$ oz. Lime juice
- $\frac{1}{2}$ oz. simple syrup
- $\frac{3}{4}$ oz. orgeat
- 4 oz. crushed ice

1. Blend on high for 5 sec.

2. Pour unstrained into glass and add ice to fill