

Doc Elliott's Mixology™ Bitters

Doc Elliott's Mixology™ Bitters is the result of my years of creating cocktail flavorings such as syrups, infusions and, yes, bitters. All are complex and unique. Each is produced by hand from natural ingredients creating the perfect addition to your craft cocktails.

Coffee Pecan Bitters



Doc Elliott's Coffee Pecan Bitters are the perfect enhancement to your favorite bourbon, rye, rum, whiskey, tequila, or Irish Whiskey cocktail. It is particularly good with Old Fashioned and Manhattan style drinks. Continue Reading...

Olive Bitters



Do you love Martinis? Whether you prefer Gin or Vodka, you're going to love *Doc Elliott's Olive Bitters*. Continue Reading...

Actually Bitter Orange Bitters



Doc Elliott's Mixology™ Actually Bitter Orange Bitters are the ideal balancing act! The intense flavors of citrus and orange, and a wonderfully long bitter finish provide the flawless addition to your cocktails. Just a few drops elevate your most amazing cocktails to consummate symmetry with that superb hint of citrus. Continue Reading...

Ask for Doc Elliott's Mixology™ Bitters at your favorite Liquor store. In San Antonio ask at Alamo Liqueurs. In Dallas head over to Pogo's Wine and Spirits. Or Shop now.

Cheers!

Veridian – an Elegant Gin Martini



This beautiful Martini combines the herbal qualities of Gin and Chartreuse. We used Gin Mare, which has a balanced juniper note and is distilled from olives, among other botanicals, all of which play perfectly with *Doc Elliott's Olive Bitters*.

The nose presents juniper with touches of woodiness, herbs and citrus. The taste is soft juniper with citrus, herbs and a hint of anise. The finish is savory from the *Olive Bitters*

with a bit of spice.

Ingredients:

- 1 1/2 oz Gin Mare
- 1/2 oz Quality Dry Vermouth (or 1/4 oz Dry and 1/4 oz Bianco Vermouth)
- 1 bar spoon Chartreuse
- 1 Dash Doc Elliott's Olive Bitters
- Olives for garnish

Directions:

1. Chill a cocktail glass with ice and water
 2. Combine all ingredients, except the garnish, in a mixing glass with ice
 3. Stir to combine and chill
 4. Double strain into chilled cocktail glass
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Doc's Classic Gin Martini



I like my martini's 2 1/2:1 or 3:1 Gin to Vermouth. Whatever your favorite ratio, try combining Dry and Bianco 50/50 for the Vermouth.

This is a play on the Perfect Martini. One that combines both dry and sweet Vermouth. Rather than sweet Vermouth, I used bianco, combining Carpano Dry and Carpano Bianco. I was hooked. These two styles of Vermouth have become my go-to for anything calling for 'dry.' At first the Carpano Bianco seems slightly sweeter than the usual premium dry Vermouth. I attribute this to the rich wine flavor that comes through along with citrus and a little tropical fruit. The Carpano Dry is a bit surprising. The nose is wine, lemon, candied fruit and spices, but the taste is bone dry. Alone, or in combination, these fortified wines are amazing.

I have used London Drys, Herbal, and "American Style". I like them all!

When it comes to the garnish, I think that citrus and olives,

individually or together, drastically enhances this martini.

Doc's Classic Martini



- 1 1/2 oz. Gin – You're favorite premium brand
- 1/4 oz. Carpano Dry Vermouth
- 1/4 oz. Carpano Bianco Vermouth
- Dash of *Doc Elliott's Olive Bitters*
- Olives and/or Lemon peel for garnish

1. Chill a cocktail glass with ice and water
2. Combine the gin, vermouth's and bitters in a mixing glass with ice and stir to chill
3. Strain into chilled cocktail glass
4. Garnish with Olives and/or Lemon peel

Cheers!

Icy Fingers – a Frozen Martini



I had read about freezing martinis and thought it would be fun to try. Frozen martinis are nothing new, but my various recipes turned into an interesting experiment. Just to set things straight, a “frozen martini” is not a slushie like a “frozen margarita.” It is a batched martini, placed in a bottle and put in the freezer.

So, why freeze a martini? Well, a frozen martini is colder than ice and bone dry with a silky-smooth mouth feel. As the temperature of a drink decreases, so do the flavors of sweet, sour, and bitter, while the taste of salt or brininess increases. Herbal and floral flavors also change with some increasing and others decreasing. These changes can be amazing – both good and bad! More on that in a minute.



Batching cocktails makes sense for events, pop-ups and even when entertaining at home. The ability to pour a craft cocktail from a bottle really helps when you are “in the weeds” bartending. It’s also nice at home when you would like a little more but don’t want to make a whole martini.

There are a couple of caveats. First is your freezer. Even if you have a commercial freezer, you need to have a freezer thermometer. The temperature needs to remain stable at around 5⁰ F. A temperature of 0⁰ – 7⁰ F will allow you to serve a cocktail at 25%-30% ABV. Prior to attempting to freeze your martinis you need to measure your freezer’s temperature at various times of the day. It will probably be coldest in the morning when it hasn’t been opened. The coldest temperature is the one you will use to calculate your batches’ ABV.

The second caveat is that liquids lowered to subfreezing temperatures tend to form ice. There are a few things you can do to make this occur less often.



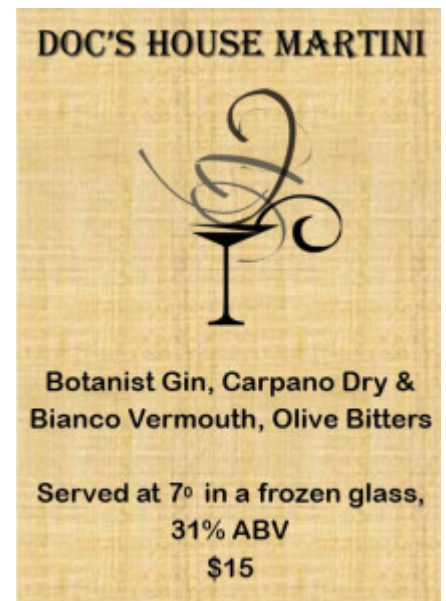
- Keep the ABV close to 30%. This will give you a little margin of error.
- Shake the bottle really well to thoroughly mix your batch before freezing.

- Avoid bumping or jarring the bottle once it's frozen.
- Use a screw cap or cage top bottle. Don't use a bottle with a cork. Removing the cork will create a slight vacuum in the bottle. Enough to turn the batch to ice.

When your batch does ice, (and it will happen), just set it on the bar and let it warm up. Add a little gin and refreeze the batch.

When selecting your gin, I recommend a London Dry. At least choose something that is not overly herbal or floral. I've settled on Botanist. The subtle salinity really works when frozen. For an example of what doesn't work, I tried Gompers Gin. I really like Gompers. It makes a great Martini or G&T. But there is a subtle flavor of pear in Gompers that when frozen, overwhelms every other flavor. So much for that batch.

Our recipe:



Ingredients:

- 1 1/2 oz. Botanist Gin
- 1/4 oz. Dry Vermouth
- 1/4 oz. Bianco Vermouth
- Short dash *Doc Elliott's Olive Bitters*

For a 500 ml Batch with a freezer set to 5⁰ F, this calculates

to:

- 300 ml Gin
- 50 ml Dry Vermouth
- 50 ml Bianco Vermouth
- 100 ml water
- 4 dashes *Doc Elliott's Olive Bitters*

Use this spread sheet to calculate your batch volumes: ABV
Batch Freeze Calc

A 20% dilution will make the drink a little strong but allows you to freeze it without icing. The spread sheet's freezing calculation is only accurate for an ABV of 20% – 34%. It uses the fact that the freezing point of alcohol is a straight line in that ABV range.

Lastly, remember to freeze your glassware!

To serve:

1. Pour desired volume of Frozen Martini into a **frozen** cocktail glass
2. Garnish with olives

Cheers!

Dirty Cajun Martini



Where the dirty martini meets the Cajun martini: Hendrick's Gin, dry vermouth and pickled jalapeno juice. Guaranteed to tickle your tongue.

- 2 oz. Hendrick's Gin
- $\frac{1}{2}$ oz. dry vermouth
- $\frac{1}{4}$ oz. pickled jalapeno juice
- 1/2 – 1 dash Doc Elliott's Olive Bitters to taste

1. Chill cocktail glass with ice and water
2. Add all ingredients to shaker
3. Shake well with ice 10 – 15 sec.
4. Strain into chilled glass
5. Garnish with jalapeno stuffed olive or jalapeno spear

Cheers!
