

# Brandy Alexander



Smooth, creamy and delicious. We use Kinsmen Apricot Rakia, an unaged very dry apricot brandy. The flavors are rich creaminess with hints of spice and stone fruit.

## Ingredients:

- 1 1/2 oz. Kinsman Rakia
- 1 oz. cream de cacao
- 1 oz. cream

## Directions:

1. Chill a cocktail glass with ice and water.
2. Combine all ingredients to a shaker with ice and shake to mix and chill.
3. Double strain into chilled glass
4. Garnish with grated nutmeg and cinnamon.

Cheers!

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# Dad's Day Cocktails

Looking for a special cocktail for Dad's special day? How about a Mule? Mules are easy to make and easy to customize. So, read on for a few ideas.

## The Secret to Great Mules



Whether you are making a classic Moscow Mule or some variety, the one thing that will take your cocktail over the top is *fresh ginger*. This will mean that you cannot build the Mule in a glass or mug, but the added zing makes the effort worthwhile. The easiest way to use fresh ginger is to purchase frozen crushed ginger at your supermarket. This generally comes in 1 tsp squares. I cut the frozen square into 4 pieces and use 1 per cocktail. Alternatively, slice a coin of fresh ginger from a ginger root and crush it with your muddler in your shaking tin. You don't even need to peel it first.

# Cucumber Jalapeño Mule – 3 Ways (or maybe 6 ways!)



Mules, those descendants of the Moscow Mule in all their forms, are becoming more and more popular. Why? Because they are a) easy to prepare and b) taste great. What better cocktail to serve your guests than this popular libation? Now, you Moscow Mule aficionados out there can rightly complain...

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## Rocky Mule



I have created several cocktails with

Dorçol's Kinsman Rakia Apricot Brandy\*. It makes for an interesting twist on anything made with gin or vodka, (or tequila or bourbon for that matter). For this Mule, I tried 3 different apricot brandies whose brands will go unmentioned. They were either too sweet,...

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Cheers!

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## Memorial Day...Celebrating the Red, White and Blue



Memorial Day is the perfect time for simple, low ABV, thirst-quenching drinks.

Since beer says summer and barbecues, nothing is better than celebrating the weekend with beer cocktails. The classic is the Shandy – equal parts lemon soda and beer. But you can get really creative by just combining your spirit of choice, fruit juice, simple syrup and beer.

One of our favorite beers, Highwheel Betty, is a Kölsch style brew from San Antonio. Mexican beers are a good alternative and also Dogfish Namaste. For spirits, we use gin, vodka, tequila, and Kinsman Rakia – an apricot eau de vie.

Here's a glass lifted to all those service men and women who gave their all!

For recipes, scroll down or clink the links.

Old Glory Kinsman Grog

Old Glory Gin or Vodka Grog

Old Glory Tequila Grog

Gin and Beer Tonic





## Kinsman

This cocktail is refreshing and light. The taste is apricot, lemon and beer. To create this cocktail, I tried first lemon, then lime then grapefruit juices. I put a splash of Rakia in a shot glass along with each different juice and simply tasted them. After making the choice of lemon, I added the Rakia and lemon juice to a shaker without ice. To that I added 1/4 oz simple syrup and tasted the drink. I felt it needed more simple so I added another 1/4 oz. This taste was slightly sweet – which means the finished cocktail, after chilling, will be well balanced. You can use the same methods to create cocktails with the other spirits below.

### Ingredients:

- 1 1/2 oz. Rakia
- 2 oz. Fresh lemon Juice
- 1/2 oz. Simple Syrup (1/4 oz – 1 1/2 oz per your taste)
- 6+ oz. Highwheel Betty or your favorite
- Lemon wheel for garnish (Optional)

### Directions:

1. Add the Rakia, lemon and simple syrup to a shaker with

- ice. Shake to chill.
2. Strain into beer glass
3. Top with beer
4. Garnish with lemon wheel



## Gin or Vodka

The flavor of your beer cocktail will be significantly different depending on your choice of Gin or Vodka. Going deeper, your choice of Gin will also effect the flavor. The use of a flavored vodka will add even more layers of flavor. Whichever of these spirits you choose, the ratios of ingredients are fairly constant: 1:1 Spirit to Juice

The beer you use will effect your choice of juice and the quantity of simple syrup. Which fresh juice is a personal preference but I suggest lemon, lime or grapefruit.

### Ingredients:

- 1 1/2 – 2 oz. Gin or Vodka
- 1 1/2 – 2 oz Fresh citrus juice
- 1/4 – 2 oz. Simple syrup
- 6+ oz beer
- Garnish to match your choice of juice – optional

**Directions:**

1. Add spirit, juice and simple syrup to a shaker with ice. Shake to chill
2. Strain into beer glass, with or without fresh ice, and top with beer
3. Garnish





## Tequila

For Tequila beer drinks, we like to use lime, pineapple or grapefruit. The ratios are similar to our Kinsman cocktail. The amount of simple syrup will primarily be determined by the tartness of the juice. Generally more simple with lime and grapefruit and less to none with pineapple. If your pineapple concoction is too sweet for your taste, try using equal amounts of pineapple and lime juice.

### Ingredients:

- 1 1/2 oz. Plata tequila
- 1 1/2 – 2 oz. Fresh juice
- 1/4 – 1 1/2 oz. Simple syrup
- 6+ oz beer
- Garnish to match your choice of juice – optional

### Directions:

1. Add Tequila, juice and simple syrup to a shaker with ice. Shake to chill
2. Strain into beer glass and top with beer

3. Garnish

Enjoy!

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**Brandy Bubbly**



This is a simple and elegant drink. The candied hibiscus flower adds the perfect touch to this dry cocktail. We used Kinsmen Rakia\* and a very dry prosecco. The Kinsmen is a bone dry, apricot eau de vie. The nose on the Brandy Bubbly is mildly fruity. The flavors are floral, stone fruit and a touch of almond. The finish is dry and aromatic.

## **Ingredients:**

- 1 oz. Rakia

- 4-6 oz Sparkling Wine- we used Zonin Prosecco\*
- dash of 2:1 Simple Syrup to taste



- 1 candied hibiscus flower

## Directions:

1. Add the Rakia and Simple Syrup to a champagne flute
2. Select an hibiscus flower from the jar, allow as much syrup as possible to drip off and gently place it in the bottom of the flute
3. Pour the sparkling wine into the flute and serve

*Raise a glass "to L'Amour"*

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

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