

# 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!

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## New York Sour



New York Sour

This has become one of my favorite sours. If we have a bottle of red wine open, it's the first cocktail I consider. The egg

white makes a velvety mouth feel and the large ice cube in the shaker creates a nice texture. Use a full bodied, fruity wine such as Merlot.

- 1 1/2 oz. Russel's 10 Year Old Reserve Bourbon
- 1 oz. Fresh lemon juice
- 1/2 oz. Simple syrup
- 1 Egg white
- 1/4 – 1/2 oz. Red wine
- Lemon peel for garnish

1. Add bourbon, lemon juice, simple syrup and the egg white to a shaker and shake, without ice, for 30 seconds to break up the egg white.
2. Add 3 regular ice cubes plus one large cube \* to the shaker and shake for 10-15 seconds until well chilled.
3. Double strain into a chilled coup
4. Using the back of your bar spoon, float the wine on the drink.
5. Express the lemon oils from the peel over the drink and discard the peel.

\* Use a 1 1/2 – 2 inch cube plus 3 regular cubes or you can just use all regular cubes.

Cheers!