

# seasonal SIPPERS

The effort it takes to incorporate seasonal fresh fruits in your cocktails is justly rewarded within seconds of the very first taste of the cocktail bearing—literally—the fruits of your labor. Whether you're simply muddling kumquats or painstakingly seeding pomegranates to make fresh grenadine syrup (an admittedly laborious endeavor—see “Grenadine Grit,” page 80), the results always far outweigh the task, imbuing your drinks with flavor and intensity that can only come from fresh, unprocessed fruit. The following recipes feature, for the most part, fruits that we're more likely to find during the holiday months, but thanks to global shipping, you might be able to find many of these ingredients year-round. As we strive to become ever more conscious of the purity and freshness of the ingredients in our cocktails, we'd like to suggest at least trying to procure ingredients grown locally, if possible.

basil 8



# basil 8

**3 BASIL LEAVES**

**5 WHITE GRAPES, PLUS 1 FOR GARNISH**

**1½ OZ. VODKA**

**¾ OZ. FRESH LIME JUICE**

**1 OZ. SIMPLE SYRUP**

**1 DASH OF ANGOSTURA BITTERS**

**GINGER ALE**

**GARNISH: BASIL SPRIG**

muddle the basil leaves and 5 grapes in a Collins glass. Top with ice cubes and add the rest of the ingredients, topping off with ginger ale. Garnish with the basil sprig and 1 white grape.

## {trade secret}

### SWITCH UP YOUR SWEETENER

Simple syrup provides the essential needed balance—but no flavor—in drinks mixed with fresh citrus. When the mercury drops, make rich simple syrup with 2 parts Demerara sugar to 1 part water, or use maple syrup. Use half the amount of regular simple syrup called for in the recipe to enrich brown spirit-based drinks balanced with aromatic bitters. For white spirit-based drinks, try using

honey or agave syrup (1 part each sweetener and hot water, stirred until dissolved) to add complexity and body. Pomegranates can be pressed and sweetened into grenadine, or fresh juice can be purchased and sweetened with superfine sugar. Almond and orange flower water-based orgeat provides a bright, nutty accent that works especially well in rum- and brandy-based cocktails.



# big spender

**1½ OZ. AÑEJO TEQUILA**

**1 OZ. CLÉMENT CRÉOLE SHRUBB**

**¾ OZ. FRESH BLOOD ORANGE JUICE**

**ROSÉ CHAMPAGNE**

**GARNISH: FLAMED ORANGE TWIST (SEE PAGE 91)**

combine the first three ingredients in a mixing glass and add ice cubes. Stir and strain into a chilled Champagne flute. Top off with rosé Champagne. Garnish with the flamed orange twist.

## {trade secret}

### FREESTYLE FRUITS

Just because the recipes in this book are geared toward the winter holiday months—with their emphasis on seasonal ingredients—doesn't mean you can't make them any time of year, especially if you keep to the "freshest is best" ideal when making any cocktail, any time. For instance, when fresh blueberries, cranberries, or huckleberries go out of season,

work with whichever berries you can find in the market. The same goes for citrus fruits that change seasonally, such as blood oranges; if all you can find are, say, Valencia oranges, why not squeeze them and add a splash of grenadine to add some of that hallmark blood orange color and sweet-and-tart flavor?



# bitter end

**3/4 OZ. STRAIGHT RYE WHISKEY**

**3/4 OZ. FRESH LEMON JUICE**

**3/4 OZ. LICOR 43**

**3/4 OZ. AMARO**

**1 LARGE EGG WHITE**

**SODA WATER**

**GARNISH: FRESHLY GRATED NUTMEG**

combine the first five ingredients in a cocktail shaker and shake without ice cubes. Add ice cubes, shake, and strain into a highball glass. Top off with a splash of soda water. Garnish with grated nutmeg.

# bitter end no. 2

**1 OZ. CAMPARI**

**1/4 OZ. YELLOW CHARTREUSE**

**2 OZ. FRESH BLOOD ORANGE JUICE**

**CHAMPAGNE**

combine the first three ingredients in a cocktail shaker, add ice cubes, and shake thoroughly. Strain into a chilled Champagne flute. Top off with Champagne.

# bitterly dark

**1 OZ. FRESH BLOOD ORANGE JUICE**

**1½ OZ. AGED RUM**

**1 OZ. AMARO**

**¼ OZ. CRÈME DE CASSIS**

**GARNISH: BLOOD ORANGE WHEEL**

combine all of the ingredients in a cocktail shaker, add ice cubes, and shake thoroughly. Strain into a chilled cocktail glass. Garnish with the blood orange wheel.

# blood-and-sand

**¾ OZ. FRESH ORANGE JUICE**

**1½ OZ. SCOTCH WHISKY**

**¾ OZ. CHERRY-FLAVORED BRANDY**

**¾ OZ. SWEET VERMOUTH**

combine all of the ingredients in a cocktail shaker, add ice cubes, and shake thoroughly. Strain into a chilled cocktail glass.

bitterly dark





grand porto



# grand porto

**1 OZ. TAWNY PORT**

**¾ OZ. ORANGE CURAÇAO**

**¾ OZ. PEAR PURÉE**

**¼ OZ. FRESH LEMON JUICE**

**GARNISH: GREEN PEAR SLICE WRAPPED IN AN ORANGE TWIST**

combine all of the ingredients in a cocktail shaker, add ice cubes, and shake thoroughly. Strain into a chilled Champagne coupe. Garnish with the pear slice.

## {trade secret}

### GETTING REAL

Before you decide what drinks to serve at your party, think about local fruits or vegetables that are in season at your nearby grocery or farmers' market, and try to incorporate them into the party. In the dead of winter, there's still a variety

of apples and pears available, and especially great citrus in the form of clementines and blood oranges. And dried fruits such as figs, raisins, dates, and tamarind work particularly well in winter spirit infusions.

# jack rose

**1 1/2 OZ. APPLE BRANDY**

**1/2 OZ. FRESH LEMON JUICE**

**1 TSP. GRENADINE SYRUP (SEE PAGE 80)**

combine all of the ingredients in a cocktail shaker, add ice cubes, and shake thoroughly. Strain into a chilled cocktail glass.

# jerry's ruin

**2 OZ. SPICED RUM**

**1/2 OZ. CINNAMON SYRUP**

**1/2 OZ. FRESH LIME JUICE**

**1 OZ. CRANBERRY JUICE COCKTAIL**

**2 DASHES OF ANGOSTURA BITTERS**

combine all of the ingredients in a cocktail shaker, add ice cubes, and shake thoroughly. Strain into a chilled Champagne coupe.



# juniper breeze

**2 OZ. GIN**

**2 OZ. CRANBERRY JUICE COCKTAIL**

**1 OZ. FRESH GRAPEFRUIT JUICE**

**GARNISH: GRAPEFRUIT HALF-WHEEL**

fill a Collins glass with ice cubes. Add the gin and juices. Garnish with the grapefruit half-wheel.

# kin kan sour

**5 KUMQUATS**

**½ OZ. SIMPLE SYRUP**

**2 OZ. GIN**

**¼ OZ. ELDERFLOWER LIQUEUR**

muddle the kumquats and simple syrup in a cocktail shaker. Add the gin and liqueur and top with ice cubes. Shake thoroughly and strain into a chilled Champagne coupe.

# lancaster-on-hudson

**2 OZ. STRAIGHT BOURBON WHISKEY**

**1 BARSPOON OF APPLE BUTTER**

**¾ OZ. MAPLE SYRUP**

**1 OZ. FRESH LEMON JUICE**

**2 DASHES OF ABSINTHE**

**GARNISH: RED APPLE SLICE**

combine all of the ingredients in a cocktail shaker, add ice cubes, and shake thoroughly. Strain into an old-fashioned glass filled with ice cubes. Garnish with the apple slice.

# lillypad

**1½ OZ. BLANCO TEQUILA**

**½ OZ. LILLET BLANC**

**½ OZ. LILLET ROUGE**

**1½ OZ. APPLE JUICE**

**¼ OZ. AGAVE NECTAR**

**¾ OZ. LIME JUICE**

**GARNISH: BLOOD ORANGE WHEEL**

combine all of the ingredients in a cocktail shaker, add ice cubes, and shake thoroughly. Strain into a chilled cocktail glass. Garnish with the blood orange wheel.







lime and white  
chocolate swizzle

# lime and white chocolate swizzle

**1½ OZ. AGED RUM**

**1 OZ. FRESH LIME JUICE**

**½ OZ. WHITE CRÈME DE CACAO**

**½ OZ. VANILLA SYRUP**

**1 DASH OF ANGOSTURA BITTERS**

**GARNISH: PINEAPPLE LEAF**

fill a collins glass with crushed ice and add the ingredients in order. Swizzle for 10 seconds. Top with more crushed ice. Garnish with the pineapple leaf.

# mad dog cocktail

**2 OZ. SMOKY SINGLE MALT SCOTCH WHISKY**

**1 OZ. GALLIANO**

**¾ OZ. FRESH LEMON JUICE**

**2 DASHES OF PASTIS**

**GARNISH: LEMON TWIST**

combine all of the ingredients in a cocktail shaker, add ice cubes, and shake thoroughly. Strain into a chilled Champagne coupe. Garnish with the lemon twist.

# made in the shade

**1½ OZ. VODKA**

**1½ OZ. BREWED ESPRESSO**

**½ OZ. VELVET FALERNUM**

**½ OZ. SWEETENED CONDENSED MILK**

**1 DASH OF PEACH BITTERS**

**GARNISH: 3 COFFEE BEANS**

combine all of the ingredients in a cocktail shaker, add ice cubes, and shake thoroughly. Strain into a chilled Champagne coupe. Garnish with the coffee beans.

# pink lady

**1½ OZ. GIN**

**½ OZ. APPLEJACK**

**¾ OZ. FRESH LEMON JUICE**

**¼ OZ. GRENADINE SYRUP (SEE PAGE 80)**

**1 LARGE EGG WHITE**

combine all of the ingredients in a cocktail shaker and shake without ice cubes. Add ice cubes, shake thoroughly, and strain into a chilled cocktail glass.



pink lady



# sunset at gowanus

**2 OZ. AGED RUM**

**¾ OZ. LIME JUICE**

**½ OZ. MAPLE SYRUP**

**¼ OZ. APPLE BRANDY**

**¼ OZ. YELLOW CHARTREUSE**

combine all of the ingredients in a cocktail shaker, add ice cubes, and shake thoroughly. Strain into a chilled cocktail glass.

# sweet and vicious

**1 TSP. MAPLE SYRUP**

**2 OZ. STRAIGHT RYE WHISKEY**

**½ OZ. DRY VERMOUTH**

**½ OZ. AMARO**

**1 THIN FUJI APPLE SLICE PLUS, 1 FOR GARNISH**

add 1 apple slice and the maple syrup to a mixing glass and muddle. Add all of the remaining ingredients and ice cubes. Stir and strain into a chilled cocktail glass. Garnish with the remaining apple slice.

# tommy's cocktail

**1½ OZ. VANILLA-FLAVORED RUM**

**½ OZ. LICOR 43**

**2 OZ. POMEGRANATE JUICE**

**½ OZ. SIMPLE SYRUP**

**¼ OZ. FRESH ORANGE JUICE**

**1 LARGE EGG WHITE**

**GARNISH: POMEGRANATE MOLASSES**

combine all of the ingredients in a cocktail shaker and shake without ice cubes. Add ice cubes, shake thoroughly, and strain into a chilled Champagne coupe. Garnish with a few drops of pomegranate molasses over the froth.

## {trade secret}

### PRINT A RECIPE CARD

If your drink is well received (and why shouldn't it be!), your guests may very well ask you for the recipe. Be prepared by printing up recipe cards that include the ingredients you used to make the drink, where

you purchased them—especially if they're tough to find—and any helpful background information, such as the book you sourced the recipe from or the occasion for which it was served.

# xochitl

**TO RIM THE GLASS: FINE SALT, SUGAR, GROUND CINNAMON, LIME**

**WEDGE**

**1½ OZ. REPOSADO TEQUILA**

**¾ OZ. BELLE DE BRILLET**

**1 OZ. PEAR PURÉE**

**½ OZ. FRESH LIME JUICE**

**GARNISH: PEAR SLICE**

combine equal parts salt, sugar, and ground cinnamon. Moisten the edge of a Champagne coupe with the lime wedge and dip in the mixture. Combine the tequila, Belle de Brillet, pear purée, and lime juice in a cocktail shaker, add ice cubes, and shake thoroughly. Strain into the Champagne coupe. Garnish with the pear slice.

## {trade secret}

### SET BOUNDARIES

Face it—we all have friends and family members who, shall we say, know how to imbibe with vigor, often to excess. Therefore, it's best to include the duration of a party on invitations, and then stock your bar with only what is needed for

the event. Sure, it's uncomfortable to turn the lights out on your friends—or raise the dimmer wattage for “last call!”—so be courteous about wrapping things up, then suggest where to relocate the party, or, better yet, convince them to go home.