

Tippling Bros. Cocktails- 2010 NYC Wine and Food Festival



Latin Flavor

La Floridita Daiquiri

Glass- 6 oz. cocktail

- 2 oz. Flor de Cana 4 yr. White rum
- 1 oz. fresh lime juice
- .25 oz. Luxardo or Maraska maraschino liqueur
- .75 oz. simple syrup

Shake all ingredients and strain into a chilled cocktail glass. Garnish with a floating lime wheel.

Pomegranate Pisco Sour

Glass- fizz- type preferred, 8 oz. rocks will work

- 3 oz. Pisco Brandy
- 1 oz. fresh lime juice
- .5 oz. POM pomegranate juice
- 1.25 oz. simple syrup
- .25 oz. fresh egg white
- 2 dashes Angostura bitters

Shake all but bitters for no less than thirty seconds. Strain into a chilled old-fashioned, fizz or cocktail glass, rimmed with hibiscus sugar. Top with bitters and decorate with pomegranate seeds.

Smokey Pablo

Glass- 13 oz. highball

- 1.5 oz. Partida reposado tequila
- .5 oz. Sombra mescal
- 1.25 oz. mango puree
- .75 oz. morita chile syrup
- .75 fresh lime juice

.25 oz. blueberry puree
chipotle powder

Shake all but blueberry puree and chipotle powder until thoroughly chilled. Strain over ice in a highballglass. Dust with chipotle powder.

Caipisutra

Glass- 12 oz. old-fashioned

2 oz. Cabana cachaca
2-1.5 x 1.5 in. chunks fresh pineapple
1- 1 in. piece grapefruit peel
¼ of a lime, halved
1 oz. garam masala syrup

Muddle pineapple and grapefruit peel. Add all remaining ingredients and shake thoroughly to incorporate. Strain over ice in an old-fashioned glass. Garnish with grilled pineapple and grapefruit peel.

Home Mixology 101

Fireside Sparks

Glass- 6 oz. champagne flute or Whiskey Sour

2 oz. cranberry-infused Jameson 12 yr.**
.75 oz. fresh lemon juice
1 oz. spiced syrup
¼ of a tangerine, halved
1 oz. chilled champagne to float

Muddle tangerine in a mixing tin. Add remaining ingredients and shake. Float champagne over the back of a spoon. Strain into a chilled flute or sour glass. Garnish with tangerine peel and sugared cranberry skewer. Lightly dust with nutmeg.

Smokey Margarita

Glass- 12 oz. old-fashioned

1.5 oz. Partida blanco tequila
.5 oz. Sombra mescal (not SWS)
.5 oz. white grapefruit juice

1 oz. fresh lime juice
1 oz. agave nectar

Shake all ingredients together. Strain over ice in an old-fashioned glass rimmed with Mexican-spiced salt. Garnish with a grilled lime wheel.

Autumn Manhattan

Glass- 6 oz. cocktail

2 oz. Sazerac 6 yr. Rye whiskey
1 oz. Cinzano sweet vermouth
.25 oz. Sandeman Rich Old Oloroso sherry
2 dashes Regan's orange bitters

Stir all ingredients together until well chilled. Strain into chilled cocktail glass. Garnish with Luxardo cherry and rosemary sprig.

Bottle of Baron

Glass- 8 oz. rocks

8 oz. Brugal Anejo rum
2 oz. Grand Marnier
2 oz. simple syrup
4 oz. orgeat syrup
4 oz. fresh lime juice
2 tsp. hibiscus concentrate
6 oz. cold water

Mix all ingredients in a large bowl or plastic container. Funnel into a clean wine bottle. Cork and refrigerate for several hours before serving. Serve over one cube of ice in a small punch glass. Garnish with an orange slice or vanda orchid.

Spirits Needs

Latin Flavor:

Flor de Cana 4 yr. White rum- 4 x 750 ml.
Luxardo or Maraska Maraschino liqueur- 1 x 750 ml.
Ocucaje or Barsol Pisco- 5 x 750 ml.
Partida Reposado tequila- 4 x 750 ml.
Sombra Mezcal (Domaine Select)- 1 x 750 ml.
Cabana Cachaca- 4 x 750 ml.

Home Mixology 101:

Jameson 12 yr.- 6 bottles
Champagne- 3 x 750 ml.
Partida Blanco tequila- 4 x 750 ml.
Sombra mescal- 1 x 750 ml.
Sazerac 6 yr. Rye- 6 x 750 ml.
Cinzano Rosso sweet vermouth- 2 x 750 ml.
Sandeman Rich Old Oloroso Sherry- 1 x 750 ml.
Brugal Anejo Rum- 5 x 750 ml.
Grand Marnier- 3 x 750 ml.

Non-Spirit Ingredient Needs

Latin Flavors

Produce:

Fresh lime juice (Manhattan Fruit Exchange)- 1gallon or 1 case (150 count limes)
limes- 24
lemons- 24
white grapefruits- 6
whole pineapples- 6
Medium eggs- 12

Purees (Boiron brand preferred)

Mango- 2 kilos
Blueberry- 1 kilo

Juices/Syrups:

POM Pomegranate- 24 oz.
Simple syrup- 9 quarts
Pomegranate seeds- 1 lb.

Dry Goods:

Morita chiles- 1 lb.
Chipotle chile powder- 8 oz.
Angostura bitters- 1 bottle
Cinnamon sticks- 3
Hibiscus sugar- I'll provide
Garam masala powder- Dean and DeLuca (1 lb.)

Equipment:

22 liter Lexans w/lids- 5
4x 2 qt. mixing bowls
4 large cutting boards
1 sheet pan
2 ice buckets
1 dump bucket
1 rinse bucket
several bowls of various sizes for presentation for garnish
Vitamix style blender
electric juicer
lots of bar towels

Home Mixology 101

Produce:

Lemons- 30 lemons
Limes- 1 case (150 count) OR 3 quarts fresh lime juice plus 12 limes
Tangerines or Satsumas- 20

fresh cranberries- 5 lbs.
white grapefruits- 4
navel oranges- 6
Vanda orchids- 75 (optional, if available)
Fresh rosemary- 2 bunches

Syrups/Specialty:

Simple syrup- 3 quarts
Orgeat syrup- 2 liters
Agave nectar- 2 quarts
Luxardo cherries- 1 can
Hibiscus concentrate- I'll provide

Dry:

Whole nutmeg- 1 small jar
Regan's Orange bitters- 1 bottle
Mexican salt- I'll provide

Equipment:

22 liter Lexans w/lids- 5
4x 2 qt. mixing bowls
4 large cutting boards
1 sheet pan
2 ice buckets
1 dump bucket
1 rinse bucket
several bowls of various sizes for presentation for garnish
Vitamix style blender
electric juicer
4 in. wood skewers
lots of bar towels