

'TIS THE SEASON ... ENJOY!

# '10 Cocktail Collection

These classics have been hand-selected for your enjoyment during the holidays, and throughout the year.

## HOT BUTTERED VANILLA RUM

- 1 ½ cups water
- 2 tbsp sugar
- 1 vanilla bean
- 1 strip lemon rind
- 1 cup dark rum
- 1 tbsp butter

*Bring first 4 ingredients to a boil. Remove from heat and let stand 15 minutes. Strain in a sieve over a bowl, reserving liquid; reserve solids. Return water mixture to pan, add rum and butter, bring to simmer until butter melts. Serve immediately. Serves four.*

## BEE'S KNEES

- 1 ½ oz gin
- 1 tsp honey
- 1 tsp fresh lemon juice

*Combine into shaker with ice. Shake & strain into chilled cocktail glass; garnish with lemon twist.*

## EMERALD

- 2 oz Irish whiskey
- 1 oz sweet vermouth
- 2 dashes orange bitters

*Stir with ice & strain into chilled cocktail glass.*

## BOURBON PEACH COBBLER

- 2 oz bourbon
- 1/2 oz Dubonnet Rouge
- Half of ripe peach
- Pinch of ground cinnamon
- 1/4 oz simple syrup

*Shake & strain into rocks glass; garnish with cinnamon-sprinkled peach slice.*

## CAPTAIN HANDSOME

- 1 ½ oz Plymouth gin
- ½ oz crème de violette
- ½ oz fresh lime juice
- ¼ oz limoncello
- Splash of chilled soda water

*Shake all but soda water together with ice. Rinse inside of cocktail glass with a dash of absinthe. Strain drink into glass; add splash of soda and garnish with brandied cherry.*

## PEPPERMINT MARTINI

- 2 oz pepper vodka
- 2/3 oz white creme de menthe

*Shake & strain into cocktail glass; garnish with fresh mint sprig.*



## MONTREAL

- 1 ½ oz rye whiskey
- ¾ oz sweet vermouth
- 1/8 oz Pernod
- 3 dashes Peychaud's bitters

*Stir & serve over rocks, or strain into cocktail glass. Garnish with orange twist.*

## PARK AVENUE

- 2 oz gin
- ¾ oz pineapple juice
- ¾ oz sweet vermouth
- 2 tsp orange curacao (or Grand Marnier)

*Shake & strain into cocktail glass.*

## HANKY PANKY

- 1 ½ oz gin
- 1 ½ oz sweet vermouth
- 2 dashes Fernet Branca

*Stir & strain into cocktail glass; garnish with orange twist.*

## SEVEN SINS

- 1 oz rye whiskey
- 1 oz applejack
- ¾ oz lemon juice
- ¾ oz grenadine

*Shake with ice; strain into cocktail glass. Grate fresh cinnamon over top and serve.*

## CLOVE-SCENTED SIDECAR

*Mix 2 tbsp sugar and 1/4 tsp ground cloves on a small plate. Cut a lemon into chunks; rub one chunk around rims of cocktail glasses & turn rims in the clove sugar. Muddle two slices of orange, lemon chunks and 3 tbsp sugar in shaker. Add ice and 1/2 cup whiskey. Shake, strain and serve. Garnish with a whole clove.*