



2016 EMMY-INSPIRED COCKTAIL RECIPES

THE ANTI-HERO

1.5oz Bulleit Rye

1oz Amaro Montenegro

1oz Blood Orange Juice

Combine all ingredients and stir in a mixing glass. Strain into an old fashioned glass with large ice and garnished with dehydrated blood orange wheel or orange peel.

FISH OUT OF WATER

2oz Bulleit Bourbon

1oz Rosemary-Clove Simple Syrup

.75oz Fresh Lemon Juice

6-8 Mint Pieces

In a Collins glass, muddle mint and keep at bottom of glass. In a shaker tin, dry shake all other ingredients, add crushed ice half way full and pour shaker into glass. Top with crushed to cone and garnish with 3-4 dashes of Angostura Bitters and a mint sprig.

THE IMPRESSIONIST

1.5oz Ketel One Vodka

5oz Chateau Aloe Liqueur

1oz Lemon Juice

1oz Honey Syrup

Top with 2oz Patina Cuvee

Combine all ingredients except sparkling in a shaker tin, shake and strain into a chilled flute or Collins glass. Top with Patina Cuvee, flowering mint, lemon peel and edible flowers.

WRITER'S BLOCK

1.5oz Zacapa 23

3-4 Blackberries, Muddled

.5oz Lime Juice

Top with Patina Cuvee

Muddle blackberries and combine all ingredients except sparkling in a shaker tin. Shake and strain into a coupe or martini glass. Top with Patina Cuvee, and garnish with blackberries.

DIRECTOR'S CUT

2oz Don Julio Blanco Tequila

.75oz Thai Chili Syrup

.75oz Lime Juice

Combine all ingredients in a shaker tin. Shake and strain into an old fashioned glass.

Garnish with lime peel.

SYRUPS

THAI CHILI

1 Cup Water

1 Cup Sugar

4 Red Thai Chilies (sliced lengthwise)

1 Tablespoon Cracked White Pepper

Bring sugar and ½ cup water to a boil in a 1-quart saucepan, stirring, until sugar dissolves. Remove from heat and add chilies and peppercorns. Cool syrup to room temperature and refrigerate overnight. Strain syrup, discarding chilies and peppercorns.

ROSEMARY-CLOVE

1 Cup Water

1 Cup Sugar

¼ Cup Rosemary Leaves

1/3 Cup Whole Cloves

In a small saucepan over medium heat, combine all the ingredients and bring close to a boil, stirring constantly, then reduce heat to low and simmer for 20 minutes, stirring occasionally. Let cool at room temperature and strain into a clean bottle.