

TASTE OF THE MONTH

2020

RECIPE BOOK



01 JANUARY

CHILIGUARO

Unique to Central America, Guaro is a sugar cane-based liquor; and Cacique Guaro is a local Costa Rican variety. The liquor is similar to vodka with a dash of sweetness and a unique flavor sourced from the volcanic soil the Costa Rican sugarcane is cultivated in. Often consumed by the shot, Cacique Guaro is the main ingredient in the following spicy Costa Rican cocktail.

2 cups tomato juice
⅔ cup **Cacique Guaro** or vodka (more to taste)
½ cup naranja agria or lime juice
1 tbsp chopped onion, red pepper, and cilantro
½ tsp Salsa Lizano
¼ tsp Tabasco
1 tsp sugar
½ tsp salt and pepper
Lime wedges

Blend all ingredients, strain, and store in a refrigerated glass bottle. Serve cold in shot glasses topped with a slice of lime. Some of these ingredients are only readily available in Costa Rica so feel free to substitute as needed!

Nathan Johnston, CTO



Photo by: Dreams Las Mareas



02 FEBRUARY

KIRK'S IDEAL MARTINI

If you have not yet tried premium vodka, you'll will be very surprised when you take a sip of Jewel of Russia's Ultra Black Label. This refined spirit is made from wheat and rye; distilled and filtered five separate times.

The filtering process first involves paper and sand, then finishes with charcoal made from peach and apricot pits. This vodka makes an incredibly rich vodka martini. Smooth, plump, and silky with a faint hint of sweetness.

2-5 oz. ***Jewel of Russia Ultra Black Label Vodka***

Noilly Prat Original Dry Vermouth

Lemon rind

Set aside a martini glass filled with crushed ice to chill. Pour vodka into a cocktail shaker over ice and shake. Dump the ice from the glass and dribble Noilly Prat Original Dry Vermouth throughout. Swirl the glass several times to coat, then toss the vermouth. Immediately strain the chilled vodka into the glass and add your lemon twist.

Kirk Hoaglund, CEO

Photo by: Micaela Fiorellini

03 MARCH

THE MONKSTER

James Bond fans will have heard of his favorite Martini, the Vesper. In *Casino Royale* he provides the bartender the following instructions:

"Three measures of Gordon's, one of vodka, half a measure of Kina Lillet. Shake it very well until it's ice-cold, then add a large thin slice of lemon peel. Got it?"

While this is an amazing cocktail already, we've found that replacing the Gordons with Monkey 47 makes it even better! As Bond said, "it's only 1 drink!"

3 oz. **Monkey 47**

1 oz. vodka

½ oz. **Lillet Blanc Vermouth**

Lemon rind

Craig Vosper, CDO



Photo by: James Ransom

04 APRIL

CASAMIGOS AÑEJO TEQUILA SOUR

Slow roasted blue Weber agave, extra slow fermentation, and more than a year of aging in white oak barrels produces an incredible tequila. Casamigos' Añejo is gently sweet and spicy with subtle hints of oak.

Make a delicious tequila sour with 2-to-1 proportions of tequila to lemon juice. Make sure your lemon juice is fresh squeezed. Add simple syrup to taste – I prefer mine a bit on the sour side. Shake vigorously with plenty of ice and a small amount of egg white. Strain into a chilled glass, adding two dashes of Angostura Aromatic Bitters. Garnish with a cocktail cherry and lime wedge.

2 oz. **Casamigos Añejo Tequila**

1 oz. fresh squeezed lemon juice

Simple syrup

1/3 egg white

Angostura Aromatic Bitters

Cocktail cherry

Lime wedge

Kirk Hoaglund, CEO



05 MAY

OLIVETO

Recently gone but not forgotten speakeasy, Marvel Bar in Minneapolis, served unique craft cocktails behind it's, now locked, purple door for the past 8 years. Perhaps the most well-known of their unique cocktails, the Oliveto is a froth mix of egg white, gin, olive oil, and lemon. The following recipe is an adaptation of the original.

In a cocktail shaker, combine your gin, lemon juice, simple syrup, Licor 43, olive oil and egg white. Shake well to emulsify. Add three large ice cubes and shake until most of the ice is gone (about 200 shakes). Strain into a stemless wine glass and serve.

- 2 oz. dry gin
- 1 oz. fresh squeezed lemon juice
- ¼ oz. rich simple syrup
- ¼ oz. **Licor 43**
- ½ oz. full-bodied extra-virgin olive oil
- 1 fresh egg white
- 3 large ice cubes

Nathan Johnston, CTO



Photo by: Marvel Bar



Photo by: Mary McDonald

06 JUNE

TAMARIND WHISKEY SOUR

Invented by chef Andy Ricker at his Portland, OR restaurant Pok Pok, this flavorful twist on a traditional whiskey sour will be a huge hit at your next summer BBQ.

I like to make my own simple syrup so I can easily control how rich it is. For my simple syrup I use $\frac{1}{2}$ cup light brown sugar and $\frac{1}{4}$ cup of water. Bring the mixture to a boil and then reduce to a simmer until all the sugar has dissolved. Set aside to cool.

Prepare your tamarind flavoring by mixing the tamarind paste and hot water. Fill a cocktail shaker halfway with ice, add your favorite bourbon (the Clientek Reserve Woodford Double Oak is my choice), freshly squeezed lime juice, simple syrup, and tamarind mixture – shake vigorously.

Strain into a tumbler filled with ice and garnish with an orange slice and a Luxardo cherry.

1 tbsp tamarind paste
1 tbsp hot Water
1 $\frac{1}{2}$ oz. bourbon
1 oz. fresh squeezed lime juice
 $\frac{1}{2}$ oz. simple syrup
Orange slice

Luxardo cherry

Jesse LaDousa, CCO

07 JULY

SUMMER COOLER

First, make your favorite homemade sour. Lemons, limes, and oranges can be used, but never oranges alone. Lemons are sour, limes are tart and bitter, and oranges are sweet. Blend those attributes to taste and combine your freshly-squeezed juice with simple syrup: 2-parts juice to ½-part simple syrup.

Combine your sour mix and gin in a cocktail shaker. I use Tanqueray Ten because of its subtle flavor. Then, add your Grand Marnier, Cointreau, or Triple Sec. I've listed them in order of most rich to least rich. All three are quite sweet so use them gingerly. Shake well with ice to blend and cool, then pour over ice to fill a glass ¾ full. Top off the glass with your favorite tonic and give it a very slight stir.

Garnish with a slice of fruit that you squeezed to produce the sour and a small pinch of mint.

2 oz. **Tanqueray Ten**

1 oz. homemade sour

½ oz. **Grand Marnier**, **Cointreau**, or Triple Sec

Mint leaves

Kirk Hoaglund, CEO



Photo by: Jessica Merchant



Photo by: Gary Dalkin

08 AUGUST

HOMEMADE BLOODY MARY

Start by creating your very own homemade tomato juice. First, core 3 lbs. of fresh tomatoes and throw them into a blender to chop them up. Then, cut up $\frac{1}{3}$ cup of onion and add it to the blender – along with a dash of salt, pepper, sugar, and Tabasco sauce. Boil this mixture for 20 minutes.

Strain the mixture into a bowl and place it in the fridge to chill. Once chilled, combine your vodka and homemade tomato juice in a cocktail shaker – throwing in a few shakes of Worcestershire sauce and a bunch more Tabasco (if you think you've put in enough, give it at least 3 more dribbles). Shake everything together and pour it into a glass filled with ice. Now, add a celery stick, some olives, cheese, chicken wings, shrimp, side of ribs; basically clean out the fridge!

Your end result is a surprisingly good and refreshing Bloody Mary!

3 oz. vodka

8 oz. fresh tomato juice mixture

Tabasco

Worcestershire sauce

Craig Vosper, CDO

WISCONSIN BRANDY OLD FASHIONED SOUR

Although I've lived in the twin cities for the last twenty years, I grew up and still spend a good portion of my time in Wisconsin. While Minnesota has some great drinks, the legendary go-to in Wisconsin is the Brandy (not Whiskey) Old Fashioned. My favorite version of this drink is the Brandy Old Fashioned Sour.

In an old fashioned glass, muddle an orange slice, sugar cube, several dashes of Angostura Bitters, a Luxardo Cherry, and a bit of cherry syrup from the jar. Add Korbel VSOP to the glass and stir with your muddled ingredients, then fill the glass with ice.

To make the Old Fashioned sour, top the glass off with a grapefruit soda such as Squirt. Most importantly, don't forget to garnish the cocktail. Traditionally, a couple cherries and an orange slice on a cocktail pick are used but variations include olives or pickled mushrooms.

1 ½ oz. **Korbel VSOP**

1 can **Squirt Soda**

Orange slice

Sugar cube

Angostura Aromatic Bitters

Luxardo cherries

Olives

Pickled Mushrooms

Jesse LaDousa, CCO





10 OCTOBER

HOT BUTTERED RUM

It's that time of year when fresh baked cookies are required to combat the rapidly dropping temperatures outside. Here's something good to drink while eating or baking cookies!

$\frac{3}{4}$ cup spiced rum
 $\frac{2}{3}$ cup packed dark brown sugar
1 stick unsalted butter (room temperature)
 $\frac{1}{4}$ cup honey
 $\frac{1}{2}$ tsp ground cinnamon
 $\frac{1}{4}$ tsp ground nutmeg
 $\frac{1}{8}$ tsp ground cloves
Pinch of salt
2 cups boiling water
4 sticks of cinnamon (for garnish)

Using an electric mixer, beat the brown sugar, butter, honey, cinnamon, nutmeg, cloves, and salt in a medium bowl until blended and smooth. Transfer the mixture to a 4-cup (or larger) measuring cup. Add the rum and then 2 cups of boiling water. Stir until the butter mixture has dissolved. Divide the buttered rum among 4 mugs, garnish with the cinnamon sticks and serve.

Nathan Johnston, CTO

11 NOVEMBER

APPLE CIDER VODKA SODA

It starts with a great homemade Apple Cider. If you're like me and have a tree that dropped thousands of apples this year, go grab some. If not, just buy a bag from your local grocery store.

In a large pot, combine 10 large apples (quartered), ½ an orange, 4 cinnamon sticks, 1 tsp of cloves, 1 tsp whole allspice, 1 whole nutmeg, and ½ cup of packed brown sugar. Cover with water by 2" and bring to a boil. Once boiling, reduce heat to a simmer and cover. Let pot simmer for 2 hours.

After 2 hours, remove the orange and mash your apples. Return the pot to a simmer and let cook uncovered for another hour. Strain your mixture through a fine mesh and discard any remaining solids.

Next, you need to get yourself some Pumpkin Pie Vodka (yes, I know it sounds disgusting, but it's good in this drink, so just let it go). Mix the flavored vodka and apple cider. Add a splash of club soda to top it off and garnish with a cinnamon stick.

1 oz. Pumpkin Pie Vodka
3 oz. Homemade Apple Cider
Club soda
Cinnamon stick

Craig Vosper, CDO





12.0 DECEMBER

HOLIDAY VERSATILITY

Perfect for the holidays, our next three cocktails start with a cranberry puree base-mix that can be used many ways.

1 cup packed brown sugar
1 cup fresh squeezed orange juice
12 oz. fresh whole cranberries

Combine brown sugar and fresh orange juice in a saucepan. Bring this mixture to a boil, then stir in your fresh, whole cranberries. Reduce heat and let simmer for ten minutes, allowing cranberries to burst. Cool mixture and blend until smooth and creamy. Makes six to eight drinks and keeps fresh up to three weeks in the refrigerator.

Kirk Hoaglund, CEO

12.1 DECEMBER

CRANBERRY MARGARITA

Coat the rim of a margarita glass with sugar. Combine your cranberry puree, Casamigos Reposado Tequila, fresh-squeezed lime juice, and Grand Marnier in a cocktail shaker. Shake vigorously with ice, then pour over ice. Do not strain.

Garnish with orange slice, lime slice and frozen, whole cranberries.

4 oz. homemade cranberry puree
2 oz. **Casamigos Reposado Tequila**
1 oz. fresh squeezed lime juice
1 oz. **Grand Marnier**
Sugar
Orange slice
Lime slice
Frozen whole cranberries

Kirk Hoaglund, CEO



Photo by: Baked Ambrosia



12.2 DECEMBER

HOLIDAY COSMOPOLITAN

Coat the rim of a martini glass with sugar. Combine cranberry puree, Reyka Vodka, and Grand Marnier in your cocktail shaker. Shake vigorously with ice, and pour into chilled martini glass. Omit ice but do not strain.

Garnish with orange rind and frozen, whole cranberries.

4 oz. homemade cranberry puree

2 oz. **Reyka Vodka**

1 oz. **Grand Marnier**

Sugar

Orange rind

Frozen whole cranberries

Kirk Hoaglund, CEO

Photo by: Jeanine Thurston

12.3 DECEMBER

FAMILY-SAFE HOLIDAY PUNCH

Combine homemade cranberry puree and fizzy lemon/lime drink of choice (such as Sprite or 7UP). Gently stir with ice. Serve over ice and garnish with fresh orange slices and frozen, whole cranberries.

For a little extra zing, zest an orange over the drink and serve with frozen orange slices and frozen, whole cranberries.

8 cups homemade cranberry puree

8 cups fizzy lemon/lime drink (**Sprite** or **7UP**)

Fresh/frozen orange slices

Frozen whole cranberries

Kirk Hoaglund, CEO



Photo by: Alyssa Rivers