

# 2022

## TASTE OF THE MONTH

---

R E C I P E B O O K



## SPICY CHILI PEPPER TEQUILA OLD FASHIONED

While I cannot speak for anyone but myself, I've always enjoyed spending quality time with family and friends drinking simple cocktails. As the new year unfolds, the temperature where I'm located continues to plummet and I find myself struggling to keep warm. To answer the question "how can I warm up when I don't have the comfort of my friends or family near?" I present two historic ways to warm the body and mind, together, liquor and spice.

Combine your infused tequila, syrup, and bitters in a mixing glass with ice; stirring in a clockwise motion until thoroughly mixed. Strain into a lowball glass over a single large ice cube and garnish with a lemon rind.

### INGREDIENTS:

2 oz. Chilli Pepper Infused [Casamigos Blanco Tequila](#)

1/4 oz. Vanilla & Smoked Chill Simple Syrup

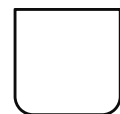
2 Dashes [Fee Brothers Grapefruit Bitters](#)

1 Dash [Angostura Bitters](#)

### GARNISH:

Lemon rind

### VESSEL:





# CUCUMBER GINLESS GIMLET

# FEBRUARY

I'd like to introduce you all to the first-ever non-alcoholic Taste of the Month!

As I am 5+ years into my sobriety, I feel supremely qualified to present you with this killer mocktail. While the February freeze is still in full effect, this light and refreshing beverage is sure to deliver some much needed spring sensations.

Break out your favorite cocktail shaker and drop in a handful of crushed ice alongside your cucumber slices. Muddle aggressively until you have an ice and cucumber puree. Add the rest of your ingredients (sans the garnish) and gently stir to combine. Grab a lowball glass and fill it with ice. Strain your concoction into the glass, topping it off with an extra splash of club soda. Garnish with cucumber and enjoy!

## INGREDIENTS:

4 oz. Club soda

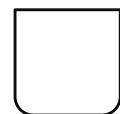
3/4 oz. Fresh-squeezed lime juice

1/2 oz. Simple syrup

## GARNISH:

4-5 Thin slices of cucumber

## VESSEL:





# SAZERAC

Seems appropriate in this month of Mardi Gras to revive the official cocktail of New Orleans - the Sazerac. This drink has been around since the late 1800's and was trademarked by the Sazerac Company in 1900. The original was made with French brandy, later to be replaced with American rye whiskey. The other key ingredient is Peychaud's bitters - invented by New Orleans resident Antoine Peychaud.

Grab an empty cocktail glass, pour in your absinthe and swirl it around to coat the interior walls of the glass - discarding any excess. In a mixing glass, muddle your sugar cube, water, and Peychaud's bitters. Then add your rye & cognac and fill the remainder of the glass with ice. Stir the ingredients (not shake) until chilled and strain into your absinthe coated cocktail glass. Twist the lemon peel over the drink's surface and lay it atop as a garnish.

## INGREDIENTS:

1 1/2 oz. WhistlePig PiggyBack Rye

1 1/2 oz. Courvoisier VS Cognac

4 Dashes Peychaud's Bitters

1/2 oz. Absinthe

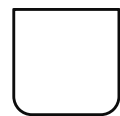
1/2 tsp. Water

1 Sugar cube

## GARNISH:

Lemon peel

## VESSEL:





## APPLE GINGER MOSCOW MULE

After a long winter, spring is finally upon us. Time to bust out the flip flops, t-shirts, and cold refreshing cocktails. Or so I've been told... For those of us in Minnesota, spring is largely a myth, but we still like to pretend and be festive. So, this month's cocktail is a cold weather spin on a sunny day classic, an Apple Ginger Moscow Mule.

Find your favorite Moscow-mule mug and fill it with ice to chill. In a cocktail shaker, combine your vodka, apple cider, lime juice, ginger, and apple butter. Add ice and give it a good shake for about 30 seconds. Strain into your mug previously filled with ice and garnish with apple slices, pomegranate seeds, and cinnamon.

All that's left to do is to take a seat by the bonfire and enjoy!

### INGREDIENTS:

2 oz. Tito's Vodka

1/3 Cup Apple Cider

1 1/2 tsp. Fresh-grated ginger

1 Tbsp. Apple Butter

Juice from 1/2 Lime

Ginger Beer (to top off)

### GARNISH:

Pomegranate Seeds

Apple Slices

Cinnamon stick and/or powder

### VESSEL:





# HENDRICK'S & TONIC

In typical Minnesota fashion, May has already had quite a bit of weather variation. From near freezing temperatures to relatively “hot” ones, we are celebrating the final transition into our outdoor lifestyles.

As we adapt to these late spring and summer months, we tend to shelve the crafty, complex, harvest and holiday drinks that help sustain us through the winter. As the warmth encourages reconnecting with friends and family at cookouts, sporting events, or happy hours, our summer drink choices move more towards a lighter, refreshing, and simplistic approach.

While it is a tasty drink all year round, a Gin & Tonic is easily my favorite summertime cocktail. I've tried all kinds of G&T variations over the years, but when I am serving myself or my guests, I prefer Hendrick's Gin and a quality tonic. If you haven't had a cucumber Gin before, I implore you to treat yourself to a bottle and enjoy a more elevated experience.

Combine your gin and tonic water in a lowball glass filled with ice. Gently stir and garnish with cucumber slices.

## INGREDIENTS:

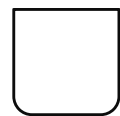
2 oz. [Hendrick's Gin](#)

6 oz. [Fever-Tree Tonic Water](#)

## GARNISH:

Thin cucumber slices

## VESSEL:





# NON-LITE AFFORDABLE DOMESTIC BEER IN A FROZEN GLASS

In the Twin Cities, we are surrounded by fantastic, award-winning craft breweries. If you're after a new, limited, or thought-provoking beer experience you have a smorgasbord of choices - and a set of completely new ones coming next weekend too.

When I arrive at the end of my workday in the hot summer, I don't want to reach for something thought-provoking. I want whatever I reached for last time, and I want to know that I'm not running low. It's 12-pack season, and there are no porters or dry-hopped IPAs to be found in my fridge. No, I have 6 or maybe 8 cans of... Hamm's, or maybe it's Old Style. Could also be Schlitz. And they're not tallboys, they're ordinary soda-sized beers. Perfect. Craft beer can wait.

The key is to dump your affordable domestic into a glass that's been in your freezer for an hour or more. It really does make a difference you can feel and see.

## INGREDIENTS:

12 oz. Affordable domestic beer of your choice

## VESSEL:





# THE UNDERDOG

*A drink worthy of the name that packs a flavorful punch!*

Nothing feels better than doing what others deem impossible.

Pour all ingredients into a cocktail shaker filled with ice. Patiently stir until the tumbler begins frosting up. Strain into your favorite lowball glass alongside a large ice cube and garnish with a twist of lemon peel.

## INGREDIENTS:

2/3 oz. Drambuie

2/3 oz. Dry Vermouth

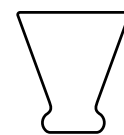
1/2 oz. Amaro

1/2 oz. Hendrick's Gin

## GARNISH:

Lemon peel

## VESSEL:





# HUCKLEBERRY VODKA

My wife and I recently returned from a summer road trip visiting South Dakota, Wyoming, Idaho, and Montana. We had perfect weather and perfect enjoyment. Our time in Montana reminded me of a favorite quaff that is found there but in few other locales: huckleberry vodka. If you've been to Montana you know that the residents are a bit obsessed with huckleberry. In pies, jams, juices, BBQ sauce, whiskey, and vodka.

I don't care much for most flavored vodkas but two from Montana, flavored with huckleberry, are delicious standouts. "Montana Cold Spring Huckleberry Flavored Vodka" and "Lolo Creek Distillery's Honey Huckleberry Vodka". The Cold Spring is slightly sweet with a nice crispness while the Lolo Creek adds extra sweetness from the honey but a touch more smoothness as well.

Simply pour them over a glass filled with ice and garnish with an orange slice. Simple and delicious.

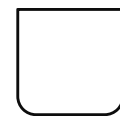
## INGREDIENTS:

3 oz. Huckleberry Vodka

## GARNISH:

Orange slice

## VESSEL:





## MOUA ISLAND

If you've spent any time at one of the Clientek BBQ's, you will have likely seen me smiling from ear to ear, sipping on one of my favorite cocktails, the classic Long Island. As the warm Minnesota weather is fleeting, there is no better time to break out every liquor in your cabinet and whip together a fascinatingly delicious cocktail.

Having been a Long Island connoisseur since my late 20's, I've tried dozens of combinations to develop something that is truly special. Below I share my prized recipe for the one and only: Moua Island.

Fill a cocktail shaker with ice and add your various alcohols and ingredients, holding aside the Coca-Cola and lemon wedge garnish. Shake vigorously until the contents are thoroughly mixed and chilled. Pour over a handful of ice in your favorite glass and top-off with Coca-Cola. Garnish with a lemon wedge and enjoy!

### INGREDIENTS:

1/2 oz. [Firefly Sweet Tea Vodka](#)

1/2 oz. [Monkey 47 Gin](#)

1/2 oz. [The Real McCoy White Rum](#)

1/2 oz. [Casamigos Blanco Tequila](#)

1/2 oz. [Combiar Triple Sec](#)

2 oz. Coca-Cola

1 oz. Fresh squeezed lemon juice

1 oz. Simple syrup

### GARNISH:

Lemon wedge

### VESSEL:





## MIDWEST BRANDY ALEXANDER

J.D. Hoyt's has long been one of my favorite dinner spots in Minneapolis. I have never been much for a post-dinner drink, but that quickly changed when my friend introduced me to the Midwestern Brandy Alexander! J.D. Hoyt's is well known for making the thickest, most decadent Brandy Alexander in town. You have to use a spoon for this drink. It's more of a dessert than an after-dinner drink. The original recipe uses heavy cream, but in the Midwestern version it's ice cream. Make sure you aren't too full from dinner as this will take you over the edge! Here is my attempt at recreating this MPLS classic.

In a blender, combine your brandy, creme de cacao, and ice cream. Blend until the mixture is combined and smooth. Pour it into a desert glass, pipe on fresh whipped cream, and sprinkle with nutmeg. Serve with a straw and spoon.

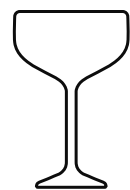
### INGREDIENTS:

- 2 oz. Brandy
- 2 oz. Dark Crème de Cacao
- 4 Scoops Vanilla Ice Cream

### GARNISH:

- Homemade Whipped Cream
- Sprinkle of Nutmeg

### VESSEL:





# SPICED OLD FASHIONED

As we head into November in the Midwest, the air is colder, snow is on the ground, and winter is fast approaching. Thanksgiving is right around the corner and, as such, summery warm-weather cocktails are being replaced with heartier winter versions. For this month, I'd like to present a twist on the traditional old fashioned, spiced up with some fall flavors.

Combine all ingredients in a mixing glass and stir with ice. Strain into a lowball glass with a single, large ice cube and garnish with an orange slice and/or peel.

## INGREDIENTS:

2 oz. [Angel's Envy Bourbon](#)

1 oz. Fresh-squeezed lemon juice

1 oz. Fresh-squeezed orange juice

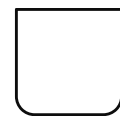
1-2 oz. [Eli Mason Spiced Simple Syrup](#)

1-2 Dashes [Angostura Orange Bitters](#)

## GARNISH:

Orange slice and/or peel

## VESSEL:





# AMARETTO SOUR

# DECEMBER

The amaretto sour gets a bad rap because of how sweet it is. I personally prefer sweet drinks, so this is one of my favorite cocktails. It's a perfect after dinner drink that fulfills my cravings for dessert. I can pretend that I'm very sophisticated in how I prepare my drinks, so I'll provide the proper way to make it. And then I'll come clean and tell you how I really make it because it's way easier and tastes just as good.

Combine all ingredients in a shaker with ice and shake for 30 seconds. Pour into a lowball glass and garnish with orange peel and a cherry.

*For the sophisticated palate:*

## INGREDIENTS:

1 1/2 oz. Amaretto

3/4 oz. Bulleit Bourbon

3/4 oz. Fresh-squeezed lemon juice

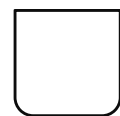
1/2 oz. Whisked Egg White

## GARNISH:

Orange peel

Cherry

## VESSEL:



*How I really make it:*

## INGREDIENTS:

Some Amaretto (just eyeball it)

Some Sprite (to top it off)

Some Ice

## GARNISH:

Not needed

## VESSEL:

Whatever is clean

