

# TASTE OF THE MONTH

R E C I P E B O O K



# NOJITO

Intrigued by a mocktail recipe in our [2022 Taste of the Month Recipe Book](#), I decided to make myself one on a freezing cold evening earlier this month. It turned out so tasty that I felt the need to create my own! I proudly present, the Nojito! A non-alcoholic mojito.

Filled with refreshing lime and mint, it transports you to a fabulous beach somewhere with your toes in the sand, listening to the incoming waves. Pure bliss! That is, until you need go out and shovel yet again...

I hope you enjoy this non-alcoholic antidote to the frigid Minnesota winter.

In a cocktail shaker, muddle your mint leaves, sugar, lime juice, and simple syrup. Add some ice (I use coarsely crushed), shake well, and strain into a lowball or highball glass. Top with your ginger ale and enough ice to fill the glass. Drink and be transported to your favorite beach!

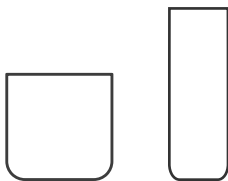
**INGREDIENTS:**

- 15 fresh mint leaves
- 1 tsp. raw sugar
- 1 oz. fresh-squeezed lime juice
- 1/2 oz. simple syrup
- 4 oz. [Fever-Tree Ginger Ale](#)

**GARNISH:**

- Sprig of mint
- Lime wheel

**VESSEL:**





# CUCUMBER COLLINS

As winter drags on, it can be difficult to see the warm light of spring at the end of the tunnel. On these February days in which we're battling massive snowfalls and little-to-no direct sunlight, I have found that sometimes the best medicine is something a bit out of season.

I present my summertime favorite, the Cucumber Collins. Both light and refreshing, this cocktail provides that much needed light at the end of the winter tunnel.

Peel 4 ribbons of cucumber and drop them into your cocktail shaker alongside 2 wheels of lemon. Add your sugar and lime juice and muddle the contents until thoroughly mixed. Fill the shaker with ice and pour in the gin. Give this a good shake and strain the contents into a glass filled with ice. Place 2 additional ribbons of cucumber along the sides of the glass and top it off with club soda. Lastly, garnish with a lemon wheel and enjoy!

## INGREDIENTS:

1 cucumber

1 lemon

2 tsp. raw sugar

4 oz. Boxer Gin

1 oz. fresh-squeezed lime juice

Club soda

## GARNISH:

Cucumber ribbons

Lemon wheel

## VESSEL:





# CLASSIC GIMLET

One of the world's most classic cocktails, around since the Jazz Age (if not longer) is a simple, yet refreshing and delicious gin-based cocktail called the Gimlet. More recent renditions use vodka and other spirits, but for me, the classic is the way to go. One of the joys of this drink is its minimal ingredients and the simplicity of its creation.

Combine all ingredients in a shaker with ice. Shake vigorously, then strain into your favorite cocktail glass. Garnish with a lime wheel and enjoy!

## INGREDIENTS:

2 oz. Hendrick's Gin

1/2 oz. simple syrup

3/4 oz. fresh-squeezed lime juice

## GARNISH:

Lime wheel

## VESSEL:





# REFRESHING SUMMER SHANDY

The arrival of spring is often a time of renewed energy and optimism. After this past long and dreary winter, I know that I am eager to embrace the longer days and warmer temperatures that come with the change of season. A summer shandy is a light and refreshing drink that is perfect for celebrating this transition, whether enjoying it on a sunny afternoon or sipping it at a grill out with friends.

Take your favorite beer glass and pour in your Hefe Weissbier or other wheat ale. Let the foam settle and top it off with your homemade lemonade. Garnish with a lemon slice and enjoy!

## Notes:

- *Be sure that both your beer and lemonade are well chilled. You want to avoid using any ice as it will water down the final product.*
- *The typical ratio for a shandy is 1:1, however, I prefer a ratio closer to 1.5:1 beer to lemonade.*

## INGREDIENTS:

12 oz. Weihenstaphaner's Hefe Weissbier (or other wheat ale)

6 oz. homemade lemonade

## GARNISH:

Lemon wheel

## VESSEL:





# SUMMER IN A GLASS

I have a group of girlfriends that have been part of my life since our kids entered school. We met in the elementary school PTO room and bonded over motherhood while working on teacher-requested projects (cut 1,000 1 in. x 1 in. squares for art class, bundle book order forms and staple them for each teacher, set up 4th grade’s Titanic dioramas in the hallway, etc.).

We’ve all moved on from that elementary school PTO room but have continued to meet monthly for lunches ever since. Every summer this cocktail finds its way into those lunches. It is refreshing and enjoyable; not too sweet (especially if you use light lemonade or add a splash of flavored sparkling water) and visually appealing with the pomegranate coloring and rosemary (which some of us in the group have been known to take home to marinate dinner). The only decision you’ll need to make is whether you’re feeling like gin or vodka, as they both blend so well.

Choose your favorite cocktail glass and fill it with ice. Pour each ingredient over the ice and gently stir to combine. Garnish with a sprig of rosemary and enjoy! (preferably with friends on a patio during the summer)

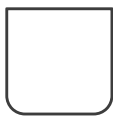
**INGREDIENTS:**

- 3 oz. [Tanqueray 10](#) or [Tito’s Vodka](#)
- 1 oz. lemonade
- 1/2 oz. pomegranate juice

**GARNISH:**

- Sprig of rosemary
- Pomegranate wedge

**VESSEL:**





# VAMPIRO

With the summer heat setting in, why not spice things up even further?!

A few years back, I had my first spicy cocktail at Dos Santos in Colorado Springs, Colorado - The Spicy Passion Fruit Margarita. Since then, I've been on a kick to try any cocktail featuring Tajín seasoning, pepper-infused liquor, or spicy tincture... really anything with a bit of heat. By far one of my favorites has been the Vampiro. It's sweet, spicy, and refreshing. What more could you ask for?!

Place your Tajín seasoning on a small platter or shallow bowl. Using a fresh lime wedge, wet-down the rim of your glass and swirl it in the seasoning until fully coated. Fill the glass with ice and pour in your tequila, sangrita, and lime juice, gently stirring to mix. Top off the cocktail with Squirt soda, take a photo or two for your Instagram, and give it one final stir to combine.

All that's left to do is sit back and enjoy your spooky-good cocktail!

## INGREDIENTS:

2 oz. Casamigo's Blanco Tequila

4 oz. Viuda de Sanchez Sangrita

2 - 4 oz. Squirt soda

1 oz. fresh-squeezed lime juice

Tajín seasoning

## VESSEL:



# JUNE





# COLORADO BULLDOG

Shout out to my brother and sister-in-law for introducing me to this cocktail way back when. The grouping of ingredients doesn't sound like they'd pair very nicely, but I can assure you they create one helluva combination – the perfect drink for any happy hour or post-dinner treat.

The Colorado Bulldog is very similar to a White Russian, the difference being the use of Coca-Cola. The cola pairs well with the coffee liqueur and delivers both sweetness and carbonation to the drink.

In your favorite cocktail glass filled with ice, combine your vodka and coffee liqueur. Pour in your light cream/milk and gently top off the mixture with Coca-Cola (I suggest adding the cola slowly to avoid any curdling). Gently stir to combine and you're ready to enjoy!

## INGREDIENTS:

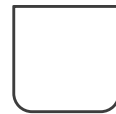
1 oz. Pur Vodka

1 oz. Mr. Black Coffee Liqueur

1 oz. light cream or milk

1 oz. Coca-Cola

## VESSEL:



# JULY





# AGUARDIENTE SOUR

The Aguardiente Sour is probably my favorite cocktail I discovered while traveling in Colombia. Having never had a drink with egg white mixed in, the ingredients piqued my interest. Aguardiente is typically taken as a shot, but as you will see below, it can also be used as an ingredient in a dangerously good cocktail. However, once the bottle of Aguardiente (AKA “Fire Water”) comes out, shots are practically inevitable, so be careful, and leave plenty of time for recovery the next day. It is for this reason we do not readily stock it at the Clientek bar...

Add all ingredients to a cocktail shaker filled with ice and shake until thoroughly combined and frothy. Strain the mixture into your favorite cocktail glass and enjoy!

## INGREDIENTS:

6 oz. Colombian Aguardiente

4 oz. orange juice

2 oz. lime juice

1 Tbsp. sugar

1 egg white

## VESSEL:





# THE REVOLVER

Picture this... it's Friday night after a long week, you are out for a long, overdue date night at your favorite restaurant, or just hanging out with friends, and you are exhausted. Sound familiar? I hate to admit it, but it's far too common for me.

Luckily, there are plenty of caffeinated drink options available to give you a boost. I'm not a fan of vodka, so espresso martinis are out. I'm over the age of 23, so Redbull vodkas are also off the menu. An Irish coffee is a great option, but a bit too seasonal in my opinion...

Enter, The Revolver, a rejuvenating twist on the classic Manhattan. Just substitute the sweet vermouth with coffee liqueur, and voila!

Pour your bourbon (Bulleit is an affordable and thematic choice), coffee liqueur, and orange bitters into a cocktail shaker filled with ice. Shake/stir until thoroughly chilled, and strain into a cocktail glass or lowball with one large ice cube. Garnish with an orange peel and enjoy!

## INGREDIENTS:

2 oz. Bulleit Bourbon

1/2 oz. St. George NOLA Coffee Liqueur

2 Dashes orange bitters

## GARNISH:

Orange peel

## VESSEL:





# TRIPLE "C"

Few pairings in the world of spirits and mixers evoke the same sense of comfort and nostalgia as Canadian Club Whisky mixed with good old fashion Coca-Cola. This timeless combination marries the smooth, rich, and oaky undertones of aged Canadian whisky with the sweet and refreshing taste of classic Coca-Cola.

The flavors are both familiar and satisfying. Whether you're unwinding after a long day or celebrating with friends, the Canadian Club and Coke combination is a go-to choice that never goes out of style.

Start by filling your favorite whiskey glass with ice, followed by your whiskey and Coca-Cola. Gently stir to combine and garnish with a lime wedge. Sit back, enjoy, and repeat as necessary.

## INGREDIENTS:

3 oz. Canadian Club Classic 12

1 1/2 oz. Coca-Cola (chilled)

## GARNISH:

Lime wedge

## VESSEL:





# BROWN SUGAR OLD FASHIONED

I had initially thought I would take a walk down memory lane and do a Prairie Fire as my Taste of the Month. I even bought multiple hot sauces to try alongside our Clientek Tequila to determine the best combination. However, after just one of those things, I decided that some memories are simply not worth reliving!

So, given the time of year, I looked for a drink I could really get behind and enjoy over Thanksgiving. One of my primary ingredients in all things I cook is brown sugar (that and butter are secret ingredients for all foods), so I thought let's try something with Bourbon!

Take your brown sugar, water, and a couple dashes of bitters, and mix them up well. Then, pour yourself 2 oz. of Clientek Reserve (more if the in-laws are coming over), add ice, and then stir with a cinnamon stick. You can add an orange peel and bourbon cherry for garnish, but I tend to skip that part, since I rarely have them on-hand... All that's left to do is sit back, enjoy, and try to forget those younger years when you drank things like Prairie Fires!

## INGREDIENTS:

2 oz. Clientek Reserve Bourbon

1 tsp. brown sugar

1 tsp. water

3 Dashes Angostura Bitters

## GARNISH:

Cinnamon stick

Orange peel

Bourbon cherry

## VESSEL:





# TANGAWIZI

Getting its name from “Stoney Tangawizi”, a spicy ginger beer, this recipe for a Tangawizi is tasty and versatile. You can make a delicious mocktail as well as several cocktails. Consider the spicy option for extra zing.

Crush the ginger with a mortar and pestle. Combine ginger, sugar, salt, and water in a medium skillet. Bring it to a boil for about 3 minutes. Stirring while it cooks, watch for the sugar to dissolve fully. Remove from heat and let stand for at least 15 minutes. If you’d like to add a bit more zing, chop a small, cayenne pepper, adding it to the standing liquid to infuse. Strain the cooled syrup through a fine mesh into a glass bowl and stir in lime juice. This recipe will net you four drinks.

Add sparkling water or Fever-Tree Indian Tonic for a great mocktail. Add Herradura Double Barrel Reposado Tequila for a fresh take on a margarita. Add Fever-Tree Indian Tonic and Reyka Icelandic Vodka for a zingy cocktail.

*The base syrup, minus the lime juice, can be stored in the refrigerator for a week or two. Make plenty to have on hand.*

## INGREDIENTS:

8 oz. fresh ginger (coarsely chopped)

3/4 cup sugar

3/4 tsp. Le Saunier De Camargue  
Fleur De Sel Sea Salt

3/4 cup water

1/4 cup fresh-squeezed lime juice

1 cayenne pepper (optional)

## SUGGESTED PAIRINGS:

Fever-Tree Indian Tonic Water

Herradura Double Barrel Reposado  
Tequila

Reyka Icelandic Vodka

## VESSEL:

