

TASTE OF THE MONTH

R E C I P E B O O K

MEXICAN COFFEE

While dining out with friends recently, I accidentally stumbled upon a new drink. Intending to order a coffee, I unknowingly pointed to the cocktails section of the menu. When the server brought the drink, I didn't notice anything off – until I took my first sip. That's when I was met with an unexpected bite. Turns out, I had ordered a Mexican Coffee cocktail!

Once I got past the initial surprise, I found the drink to be especially enjoyable – perfect for combating the -20 °F windchill outside. If you're a fan of Irish coffee, you might just find this equally as delicious.

Using your favorite style of mug, combine your coffee liqueur and tequila with a stir. Pour in your hot coffee and top it all off with a healthy dollop of whipped cream. Perfect for brunch on a chilly day!

INGREDIENTS:

1 oz. Kahlúa

1/2 oz. Mijenta Blanco Tequila

5 oz. hot coffee

GARNISH:

Whipped cream

VESSEL:



KENTUCKY MULE

As I write this, it's one of those brutally cold mid-February days – the kind where the patio door freezes shut and the dog lasts only 20 seconds in the snow before retreating inside to thaw his paws. Days like this feel like living in a frozen Siberian tundra. So, what can we drink to take our minds off the cold and warm up? A Kentucky Mule of course!

The Moscow Mule was born in 1940s Los Angeles and became a classic thanks to its crisp combination of vodka, ginger beer, and lime. But instead of reaching for vodka, why not swap it out for a high-quality bourbon? The Kentucky Mule is a fantastic twist on the original, offering a richer, more complex flavor – perfect for those of us who prefer darker spirits.

In your favorite copper mule mug, combine the bourbon, ginger beer, and lime juice. Add a handful of crushed ice and stir gently to incorporate. Garnish with a lime wheel and enjoy!

INGREDIENTS:

2 oz. WhistlePig PiggyBack Bourbon

3 oz. Fever-Tree Ginger Beer

1/2 oz. lime juice

GARNISH:

Lime wheel

VESSEL:



GEORGIA BELLE

If you enjoy an Old Fashioned but want to mix things up for the warmer months, the Georgia Belle might just be the perfect choice. It's refreshing, subtly sweet, and citrusy – yet still delivers everything you love about a good bourbon. Just picture yourself sipping this drink on a porch, deck, or dock somewhere taking full advantage of that spring and summer air.

Grab your favorite lowball glass and fill it with ice. Add your bourbon, sweet tea, peach nectar, and lemon juice, stirring well to mix. Top it off with a freeze dried peach ring and enjoy!

INGREDIENTS:

2 oz. Basil Hayden Bourbon

3 oz. Milo's Sweet Iced Tea

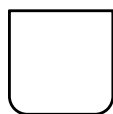
1/2 oz. peach nectar

1/2 oz. lemon juice

GARNISH:

Freeze Dried Peach Ring

VESSEL:



CARAJILLO

I'm not a regular coffee drinker, but I do enjoy cocktails that feature coffee as a core ingredient. Espresso martinis have always been a standby, however when I'm looking to change things up, the Carajillo is a fantastic alternative.

It's easy to make, requiring just two ingredients: coffee and Licor 43 – a Spanish liqueur crafted with 43 spices and botanicals. Its sweet vanilla notes make it a perfect post-dinner cocktail. Use espresso for an extra caffeine kick, or opt for decaf if you prefer.

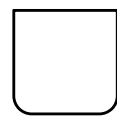
Fill a cocktail shaker with ice, add the coffee and Licor 43, and shake vigorously for 15 seconds. Strain over fresh ice in your favorite cocktail glass.

INGREDIENTS:

2 oz. Licor 43 Original

2 oz. espresso/coffee

VESSEL:



CAIPIRINHA

With summer on the horizon and spring teasing us with sunny days, I find myself poolside, soaking up the sun and scrolling for new summer recipes. That's when I came across one of Anthony Bourdain's favorites: the Caipirinha, Brazil's national cocktail and a true taste of summer.

The Caipirinha cocktail is simple to make, requiring just three ingredients: fresh lime, sugar, and Cachaça, a traditional Brazilian liquor.

In a sturdy glass, muddle your lime wedges and sugar to coax out the juice and fragrant oils. Add your Cachaça and toss in some ice. Stir well, and voilà – a dangerously refreshing cocktail ready in minutes. Cheers to summer!

INGREDIENTS:

2 oz. Capucana Cachaça

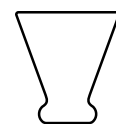
1 lime (cut into wedges)

2 tsp. sugar

GARNISH:

Lime wheel

VESSEL:



SWITCHEL

This one's for the N/A crowd, and anyone looking for a crisp, old-school refresher. Switchel is tart, slightly sweet, and packed with kick. It's a classic summer sipper that doesn't need booze to bring the buzz. This recipe yields a half gallon of the stuff, so feel free to scale it down if fridge space is at a premium. You can also hit the final mix with a soda stream if you're looking to add some fizz.

Combine all ingredients in a saucepan or pot over medium-high heat. Once it reaches a simmer, remove from heat and let it cool to room temperature. Carefully transfer the mixture to a bowl or pitcher, cover with plastic wrap, and refrigerate for at least 6 hours. After chilling, strain through a fine-mesh strainer into your serving pitcher or container.

All that's left is to fill your favorite summertime glass with ice, pour in your Switchel, and garnish with a lemon wheel. Enjoy!

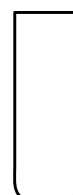
INGREDIENTS:

6 cups water
3/4 cup apple cider vinegar
1/2 cup maple syrup
1/4 cup old-fashioned rolled oats
2 tbsp. grated ginger
1 tsp. lemon zest
1/4 tsp. salt

GARNISH:

Lemon wheel

VESSEL:



FROZEN ARNOLD PALMER

With temperatures bouncing all over lately, it's nice to have a refreshing go-to when the heat kicks in. This drink takes me back to childhood summers, hanging with friends, sipping Arnold Palmers, and doing anything we could to beat the heat.

This frozen twist on a summertime classic adds just the right bit of whimsy and chill to an age-old favorite.

Start by adding 2 1/2 cups of ice to a blender, followed by half of the vodka and all of your sweet tea. Secure the lid and blend on high until everything is smooth and slushy. Pour this mixture evenly into 2 glasses, filling them about halfway.

Next, add another 2 1/2 cups of ice to the blender, followed by the remaining vodka and lemonade. Blend again until the ice is fully crushed and the mixture is smooth. Carefully pour the frozen lemonade mixture on top of the frozen tea layer in each glass. Top each drink with a lemonhead rope for garnish and enjoy!

Recipe yields 2 servings.

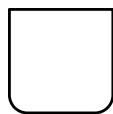
INGREDIENTS:

- 1 cup [Simply Lemonade](#)
- 1 cup [Milo's Sweet Tea](#)
- 1/4 cup [Grey Goose Vodka](#)
- 5 cups ice

GARNISH:

- [Lemonhead Ropes](#)

VESSEL:



TRANSFUSION

I've been fortunate to sponsor and play in several charity golf tournaments this summer, hosted at some of the nicest golf courses in the Twin Cities. At one of these tournaments, I was introduced to a cocktail called the Transfusion, which has since become my go-to drink for hot afternoons on the links. Simple to make with a short list of ingredients, it yields a flavorful and refreshing cocktail.

Start by filling a highball glass with ice, then pour in your vodka, grape juice, and lime juice. Top it off with ginger beer, give it a quick stir, and finish with a lime wedge garnish. Refreshing, simple, and ready for the next tee box.

INGREDIENTS:

3 oz. Tito's Vodka

1 1/2 oz. concord grape juice

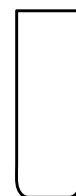
1/4 oz. lime juice

Ginger beer (or ginger ale)

GARNISH:

Lime wedge

VESSEL:



AUTUMN RICKEY

I love the change of season from summer to fall; when I can give my air conditioner a break and open up the windows. I enjoy seeing the leaves turn, pulling on cozy sweatshirts, and watching football on TV.

Fall is the perfect time to bring warm spices and rich syrups into some of my favorite cocktails. Maple syrup adds a cozy twist that feels like autumn in a glass. This drink is no exception – simple, seasonal, and full of flavor.

Place two lime wheels into your favorite highball glass. Add your bourbon, lime juice, and maple syrup, and top off the remainder of the glass with club soda and gently stir. Enjoy!

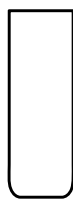
INGREDIENTS:

- 1 1/2 oz. Angel's Envy Bourbon
- 1 oz. lime juice
- 1/2 oz. maple syrup
- 2 lime wheels
- Club soda

GARNISH:

- Lime wheel

VESSEL:



PAPACITO

If Medellín had a “paisa business card,” it’d be: confidence, charm, and a “qué más pues, mijo” delivered so smooth you’d swear it was poured over ice. That’s the Papacito - a stirred, spirit-forward shot that drinks like a mini cocktail: tequila warmth, port richness, a citrus lift, and gentle hint of bitters.

Smooth, confident, and dangerously easy to enjoy. Side effects may include improved decision-making and a completely unverified 37% confidence boost.

Combine tequila, port, orange liqueur, and bitters in a mixing glass with ice. Stir until chilled, then strain into a shot or cocktail glass. Bite an orange wedge just before sipping and let that bold citrus kick lead the way.

INGREDIENTS:

1 oz. Clientek Herradura Double Barrel Reposado Tequila

1/2 oz. Taylor Fladgate Tawny Port

1/4 oz. Grand Marnier

1 - 2 dashes Angostura orange bitters

GARNISH:

Orange wedge

VESSEL:



WILDERTON SPRITZ

Regardless of your position on alcohol consumption, it's nice to have a sharp drink in the evening to help convince yourself that it's time for the tone and pace of the day to change. This works all the better if the drink is especially bitter, the bitterness marking a turning point. This one comes together quickly in a rocks glass, results in a gorgeous color, and has no unnecessary features.

Fill a rocks glass with ice and pour in your Wilderton Bittersweet Aperitivo. Add the tonic and give it a gentle stir. Follow with a few dashes of Angostura bitters and garnish with a fresh orange slice. Let the shift in pace begin.

INGREDIENTS:

1 oz. Wilderton Bittersweet Aperitivo

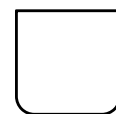
4 oz. tonic water

Angostura bitters (to taste)

GARNISH:

Orange slice

VESSEL:



MANGO LASSI

I wanted to feature something bright, refreshing, and universally loved for this December's Taste of the Month. Mango immediately stood out. With its vibrant color and naturally sweet flavor, mango brings a sense of warmth and comfort – making it the perfect seasonal highlight.

Mango Lassi is a classic, creamy beverage that balances sweetness with a gentle tang from yogurt. Smooth, rich, and refreshing, it's a drink that feels both indulgent and soothing. Simple yet elegant, it's a favorite across cultures and a guaranteed crowd-pleaser.

In a blender, combine mango pulp, yogurt, milk, and honey. Blend until smooth and creamy, then chill thoroughly before serving. Pour into small cups for tasting and garnish with cardamom for an extra layer of aroma.

INGREDIENTS:

1 cup mango pulp

3/4 cup plain yogurt

1/4 cup milk

2 tbsp. honey

GARNISH:

Cardamom powder

VESSEL:

