RECIPE

Lion's Tail



Mise en Place

- Cocktail shaker
- Cocktail strainer
- Cocktail glass (chilled)
- Liquid measuring cup or jigger
- Ice
- Hand juicer
- Paring knife & cutting board

Ingredients

- 2 oz bourbon
- .25 oz Allspice/Pimento dram
- .25 oz simple or gomme syrup
- .5 oz fresh lime juice
- 2 dashes Angostura or other aromatic bitter

Preparation

1. Shake all ingredients with ice for 20-30 seconds.
2. Strain into a chilled cocktail glass (no need to garnish, but a cherry never hurt anyone).

Notes

This is traditionally a bourbon cocktail, but you may sub in an American apple brandy such as Laird's or Copper and King's.

Always feel free to adjust the sweetness to your taste by adding more syrup, but remember to start with the recipe before tinkering.



For more recipes and classes check out drinkapotamus. com

RECIPE

Cranberry Sauced



Notes

*You'll want unsweetened, 100% cranberry juice (not cranberry cocktail blend) in this recipe, such as Knudsen's or Trader Joe's brand.



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Mise en Place

- Cocktail shaker
- Cocktail strainer
- Collins glass (or tallish, narrow one)
- Liquid measuring cup or jigger
- Ice
- Hand juicer
- Paring knife & cutting board

Ingredients

- 1.5 oz London dry gin
- 1 oz unsweetened cranberry juice*
- .5 oz simple syrup
- .5 oz fresh lime juice
- fresh rosemary sprigs
- cold seltzer/soda water

Preparation

1. Take a 1 inch piece of fresh rosemary, pulling off the leaves and bruising them with your fingers, drop the leaves into the shaker.
2. Add gin, cranberry juice, simple syrup and lime juice, then shake with ice for about 20 seconds.
3. Strain into a Collins glass with ice, the large hawthorne top with about 2-3oz of cold seltzer and stir gently.
4. Garnish with a sprig of rosemary.