



# THE CURIOUS MIXER



ROOKIE



DRINK SLINGER



STARTENDER



MIXOLOGIST

CocktailDudes partnered with Mary Pelletieri from Top Note Tonic for this issue's recipes and we are delighted to share their results here and on CocktailDudes.com. You might remember that recently we featured two syrups and two cocktails that use each syrup. The concept was well received, so we brought it back! This time we're featuring Mary's Blood Orange Bracer Syrup that she uses for Blood Orange Soda and a Cola Syrup that harkens to the days before today's heavily sweetened cola. Trust us, it's worth the effort to make your own and a little goes a long way. Try them in the featured recipes or in your own concoctions. Check out CocktailDudes on YouTube for videos of these and other great recipes. Happy mixing!



BLOOD ORANGE BRACER SYRUP



THERE WILL BE BLOOD



THE CONQUISTADOR



COLA SYRUP



BUCKING BRANCA



COLA COLADA



## BLOOD ORANGE BRACER SYRUP

- 1 c sherry (not cooking sherry, solera type)
- ½ c blood orange juice
- ⅛ c grape juice concentrate
- 1 Tbsp Angostura bitters
- ½ tsp cream of tartar



## COLA SYRUP

- ¾ c kola nuts (cracked)
- 4" cinnamon stick
- 1 star anise
- 10 cloves
- ½ vanilla bean, split in half
- 4 c water
- 5½ c granulated sugar
- 3 Tbsp lime zest (from 2-3 limes)
- 2 tsp citric acid (available online and at specialty grocers)



DIFFICULTY  
DRINK SLINGER

Heat sherry on medium heat in a saucepan for 10 minutes. Reduce to half the volume (½ cup). Add cream of tartar and stir to dissolve. Cool sherry syrup. Once cool, add juices and bitters. Stir well and keep cold in the refrigerator until ready to mix.



DIFFICULTY  
STARTENDER

Add the kola nuts, cinnamon stick, star anise, and cloves to a large saucepot. Stir on medium-high heat until fragrant (about 2 minutes). Add the remaining ingredients, stir, and bring to a boil. (Gently scrape the vanilla bean with a spoon to express its pulp.) Stir to dissolve the sugar. Boil for 2 minutes. Remove from the heat and let sit for 2-4 hours. Strain, through a fine mesh sieve, into a lidded bottle and store in the refrigerator for up to 8 weeks. Yields about 5½ cups.



## THERE WILL BE BLOOD

- 2½ oz gin
- 1½ oz Blood Orange Bracer Syrup
- ½ oz Pamplemousse Rose (grapefruit) liqueur
- 1 dash orange bitters



## BUCKING BRANCA

- 1½ oz Fernet Branca
- ½ oz fresh lime juice
- ¾ oz Cola Syrup



DIFFICULTY  
DRINK SLINGER

Add all ingredients, with ice, to a mixing glass. Stir to chill and strain into a coupe glass. Twist an orange peel to release the oil, discarding the rind. Leave unadorned or place a small blood orange wheel on the glass' rim.



DIFFICULTY  
ROOKIE

Add all ingredients, with ice, to a mixing glass. Stir to chill and strain into a rocks glass over a fresh ice cube. Garnish with a small lime peel.



## THE CONQUISTADOR

- 2 oz mezcal
- 1 oz Blood Orange Bracer Syrup
- ¼ oz Cointreau liqueur
- ¼ oz Kümmel liqueur



## COLA COLADA

- 1½ oz coconut rum
- 1 oz white rum
- 1 oz coconut milk
- ½ oz fresh lime juice
- ½ oz Cola Syrup



DIFFICULTY  
DRINK SLINGER

Add all ingredients, with ice, to a mixing glass. Stir to chill and strain into a coupe glass. Garnish with a blood orange wheel or an orange peel twist.



DIFFICULTY  
DRINK SLINGER

Add all ingredients, with ice, to a cocktail shaker. Shake to chill and strain into a coupe glass. Garnish with a lime peel twist.