



THE CURIOUS MIXER



ROOKIE



DRINK SLINGER

cocktaildudes®
refreshing your spirits®

Photographed by Brian West at the CocktailDudes Studio



STARTENDER



MIXOLOGIST

Milwaukee's own CocktailDudes partnered with us for this issue's drink recipes and we couldn't be happier with the results! Phil and Jeff share our vision for providing fun, thoughtful and flavorful drink recipes. Since the trend of flavored simple syrups isn't going anywhere any time soon, we asked the CocktailDudes to provide two simple syrup recipes and two cocktails that use each syrup. Happy mixing!



GINGERBREAD SYRUP



GINGERBREAD COCKTAIL



GINGERBREAD MAN-HATTAN



GRENADINE



JACK ROSE



MAMA DOBLE



GINGERBREAD SYRUP

- 2 Tbsp fresh ginger, peeled, diced & divided
- ¾ tsp ground nutmeg
- 2 ½ tsp ground cinnamon
- ½ tsp ground allspice
- 3 cups water
- 1 ½ cup granulated sugar
- 12 oz full-flavored (dark) molasses

In a large saucepan, stir 1 Tbsp ginger and powdered spices over medium heat until aromatic (about 1 minute). Add the water, sugar and molasses. Stir and bring to a low boil. Simmer for 10 minutes, stirring frequently. Remove from the heat and add another 1 Tbsp ginger. Let cool at least 1 hour and strain into a clean bottle. Stopper and store in the refrigerator for up to 3 months. Yields about 4 cups.



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GRENADINE

- 3 cups pomegranate juice*
- ¼ cup demerara or turbinado sugar
- 10 black peppercorns
- 4 whole cloves
- 1 star anise

Add all ingredients to a medium-sized saucepan. Bring to a boil over medium heat, stirring occasionally to dissolve the sugar. Reduce the heat and simmer until the liquid is reduced by half (about 30 minutes). Remove from heat, allow to cool, and strain into a clean stoppered bottle. Store in the refrigerator for 6-8 weeks. Yields 1 ½ cups.

*We used POM brand pomegranate juice. If using fresh pomegranates, slice the pomegranates in half, remove the seeds (arils) and run them through your juicer. You'll need 4 cups of pomegranate seeds (from about 6 pomegranates) to give you 3 cups of juice.



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GINGERBREAD COCKTAIL

- 1 ½ oz vanilla vodka
- 1 ½ oz Original Bailey's Irish Cream
- ¾ oz Kahlúa Coffee Liqueur
- 1 oz gingerbread syrup
- 1 ½ oz heavy cream

Add all ingredients, with ice, to a cocktail shaker. Shake vigorously and strain into a cocktail glass. Garnish with a gingerbread man or crumbled gingerbread cookies.

Tip: The gingerbread man garnish was baked with the dough leaning against an overturned small Pyrex mixing bowl. This allows him to "sit" on a pillow of whipped cream while his arms rest on the rim of the glass.



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JACK ROSE

- 2 oz Laird's Applejack
- ½ oz fresh lime juice
- ½ oz grenadine*
- lemongrass stalk (optional)

Add all of the ingredients to a mixing glass. Muddle the large end of a lemongrass stalk. Add ice and stir with the lemongrass stalk to chill. Strain into a chilled glass. Garnish with a cut piece of the lemongrass stalk.



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GINGERBREAD MAN-HATTAN

- 2 oz Michter's bourbon or other 90 proof bourbon of choice
- ½ oz gingerbread syrup
- 2 dashes orange bitters

Stir all ingredients, with ice, and strain into an old-fashioned glass. Add 1 large ice cube. Serve with gingerbread or ginger snap cookies.



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MAMA DOBLE

- 2 oz Banks 5 Island white rum
- ¾ oz Luxardo Maraschino liqueur
- 1 oz pineapple juice
- ¾ oz grenadine
- ¾ oz fresh lime juice

Add all ingredients, with ice, to a mixing glass. Stir to chill and strain into a coupe glass. Garnish with an edible flower or pineapple wedge. We used an edible orchid.



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