




BARTENDER RECIPE SERIES

with Ryan Williams



The North Remembers



2 oz. Banana/Golden Raisin-Infused Rum
1 oz. Fresh Lime Juice
½ oz. Vanilla Syrup
¼ oz. Chai Syrup
3 drops 80:20 saline Solution*

Add all ingredients, with ice, to a cocktail shaker. Shake vigorously for 10 seconds and double strain into a chilled Georgian Irish Coffee glass. Top with grated nutmeg.



Banana/Golden Raisin-Infused Rum

In a large lidded jar, combine 1 bottle of rum with 250g sliced banana (about 2 large bananas) and 125g Golden Raisins. Store in a dark area for 4 days, shaking daily. (Or, sous-vide for 1½ hours at 170 degrees). Strain through a nut bag into the original bottle and discard the solids.

Chai Syrup

Steep 32g of Chai Tea in 18 oz. of near-boiling water for 5 minutes. Strain through a fine mesh sieve, discarding the solids. Make note of the volume of brewed tea and add an equal amount (by weight) of Demerara sugar. (You'll lose about 2 oz. of liquid in the steeping process). Stir until dissolved and pour into a clean bottle and store in the refrigerator.

Vanilla Syrup

Add 2 split vanilla beans to 15 oz. of near-boiling water. Add 15 oz. (by weight) of Demerara sugar and stir until dissolved. Pour the syrup and vanilla beans into a clean bottle and store in the refrigerator.