



# *Party ON!!!*

*Kate's Cocktail Handbook*

Disclaimer: if you step beyond two, stay near a soft place to land. And that does not mean the driver's seat of your CAR!!!!



## ***Cocktail theory — what makes a good cocktail***

High proof liquor makes better cocktails than lower proofs because the flavor is stronger.

The word alcohol has the same root as alchemy.

There are 5 dimensions to consider when mixing and designing cocktails:

1. The dominating flavor
2. Mouth feel
3. The balance between sweet and dry
4. Contrast of flavors
5. Complexity

Most of the cocktails in this book are on the lighter side. That doesn't mean they are light, just that I use about 1/2 the hard liquor that a normal cocktail would contain.

I have to take photos of these things! I will one day, I promise. I'll do an entire cocktail photo shoot. But what will I do with all those different cocktails all at once?????

Okay. To the task at hand.



## *The W*

Here's one of my favorite cocktail recipes, shared from the woman who manages the bar at the W Hotel in Austin. Quite lovely. A twist on a Whiskey Sour.

- 1 part fresh lemon juice
- 1 part frambois liqueur
- 1 part ginger liqueur
- 2 parts whiskey

Shake vigorously with ice and serve over ice.

## ***Adam's Cocktail***

Adam, the bar manager at Barriba Cantina tells me that St. Germain is the bartender's ketchup. And his favorite cocktail recipe is:

- 1 tequila
- 2 champagne
- 1/2 St. Germain
- 1/2 fresh grapefruit juice

## ***Grapefruit Whiskey***

- 1 fresh grapefruit juice
- 1/2 St. Germain
- 2 whiskey

Shake, again vigorously and pour over ice. Top with 1 part green Chartreuse and add a large piece of grapefruit peel, which you run around the rim of the glass and then place inside. He said, “Don’t bother with little twists. If you use a big one (about 1 x 3) people can also use it as a stirrer.” Hmmm.

## *Apples and Oranges*

- Juice from one Cutie
- 1 oz. Core vodka (made from apples. Not sweet like apple-flavored vodka. See if you can get your hands on some).
- 1 oz. Stirrings Apple
- 1 oz. Tyku

Shake with loads of ice. Strain. Sip. Really. Now make another. For me.

## ***Ginger Apple Cocktail***

Fill the shaker 1/2 way with ice. Add:

- 1 part Stirrings Ginger
- 1 part Stirrings Apple
- 1 part Tyku, the saki liqueur in the light up bottle. Yup. You pick it up and it lights up and glows.
- 1.5 parts (or a bit more) Hendrix Gin

Shake. Strain into a coupe or martini glass. Sip.

## ***French Italian***

Aperol wikipedia entry

Its ingredients are, among others, bitter orange, gentian, rhubarb, and cinchona. . . Although it looks, tastes, and smells much like Campari, Aperol has an alcohol content of 11%—less than half of Campari.

The color is a neon red-orange, almost unnatural but in the nicest possible way.

And yes, I know that it's Summer in South Texas but I'm calling this a Spring cocktail because I think it describes it better: floral, tangy, slightly sweet, refreshing, light. In Summer down here it makes more sense to dive into a bucket of frozen watermelon margaritas.

- 1 oz Aperol

- 1 oz St. Germaine
- 1/2 Persian lime
- 1/4 oz simple syrup

Shake.Strain.Top with Prosecco.

## ***Negroni***

Since you already have the Aperol or Campari, you might as well have a classic Negroni recipe. It's for folks who like a bit of bitter in their cocktail.

- 1 1/2 oz sweet vermouth
- 1 1/2 oz Campari
- 1 1/2 oz gin

Shake with ice and pour over additional ice. This is definitely a slow cocktail. Garnish with an orange slice.

## Speedy French 75

- 2 oz gin
- 3 oz Limonata

Fill your shaker  $\frac{1}{2}$  ice and shake. Pour into a glass.  
Add ice as needed and top with champagne.

## *Slow French 75*

- 2 oz. gin
- 1 oz. fresh lemon juice
- $\frac{1}{2}$  oz. simple syrup

Fill your shaker  $\frac{1}{2}$  ice and shake. Pour into a glass.  
Add ice as needed and top with champagne.

# *Tequila Madrugada*

Madrugada = dawn in Spanish

- juice from 1/2 large pink grapefruit
- 1 part St. Germaine
- 1 part lemon liqueur or triple sec

(I make my own lemon vodka with Meyer lemons, the peel and the juice so it's a tart liqueur. I don't think that lemoncello would be a good substitute since it's pretty sweet. You could add a shot of lemon juice to tart it up.)

- 2 parts good tequila

Consider rimming your glass with salt.

Put everything in a cocktail shaker with a bunch of ice and shake 40 times. Pour into a glass without straining. Save the other half of the grapefruit 'cause you're gonna want another.

## ***Black & Orange***

I'm planning how to handle high-end cocktails in our teeny trailer so I'm looking for recipes that consist of one teeny bottle of this, half a teeny bottle of that, etc. The problem is finding those teeny bottles with the high-end liquors and exotic liqueurs that I use. I think about assembling kits as gifts with the recipe, bottles and cocktail shaker in an old-fashioned style metal lunchbox

This needs a picture but the recipe is:

- 1 airplane-sized bottle of Captain Morgan Black rum
- juice from 3 cuties (those little mandarin oranges that are all over the grocery at this time of year)
- 1/2 oz. Stirrings ginger liqueur
- 1 oz. good Curacao

Fill a shaker 1/2 full of ice and put all the stuff in it. Shake, shake, shake!

Pour in a large old fashioned glass and enjoy. And, as with all high end, high proof cocktails, your mouth won't think one is enough but your head might. See who wins.

## *Spicy Secreto*

This cocktail was developed by the bartender at the St. Francis Hotel in Santa Fe. He later won a national competition with it.

- 1 ½ ounces Cabana Cachaca
- 3/4 ounce St-Germain Elderflower Liqueur
- 1 jalapeno slice (without seeds)
- 2 cucumber slices
- 2 ounces fresh sour mix\*
- New Mexican red chile rim

Muddle jalapeno, cucumber and 1 ounce fresh sour. Rim a tall glass with red chile, and then add the rest of the liquid ingredients. Shake and double strain over ice. Garnish with two green chile chopsticks.

## ***Blood and Sand***

According to Wikipedia, the Blood and Sand was developed in 1922 to celebrate Valentino's bullfighter movie by the same name. I find that there aren't very many Scotch cocktails that suit me. This one absolutely does.

- 1 part fresh orange juice (for the official version, this was the juice of a blood orange)
- 1 part Cherry Herring
- 1 part Scotch (not too smoky)
- 1 part sweet vermouth

Fill cocktail shaker  $\frac{1}{2}$  way with ice and shake about 40 times. Strain and serve in a coupe glass.

# *Sangria*

All of the ingredients are depending on your own taste so be willing to taste your way through the process. I know you will anyway.

- Good red wine (not great. Good)
- Fruit brandy (you know, the stuff you have in your liquor cabinet that you haven't used in a while)
- Oranges
- Lemons
- Bananas
- Cherries, peaches, strawberries . . .  
.whatever is in season
- Cinnamon
- Brown Sugar

Mix the sugar with an equal amount of water and heat on the stove. Add the cinnamon and mix well. Pour over the fruit and let sit until cool. (Make sure to add the banana. You won't taste banana. It will provide both a mysterious flavour and a nice, rich

mouth feel. It dissolves completely after sitting a while.

Add the brandy and the red wine and let sit for a day. Serve over ice. We've been known to make 15 gallons at a time. It just gets better as it sits in the fridge.

# ***Fresh Tomato Bloody Marys***

This one will always be in honor of Mel. Mel pointed me to the Dallas Junior League recipe but I can't find it. So you're on your own for the measurements.

I make this by the gallon and rarely have any left over. I think it says more about my friends than about me.



- 1 gallon fresh tomato juice

Until you have this, you don't know what you're missing

- 4 c. vodka

The new handcrafted chipotle vodkas make this nice and smoky

Everything else to taste:

- Salt
- Garlic Powder
- Lime juice
- Celery salt
- Louisiana Hot Sauce
- Worcestershire Sauce
- Smoked Paprika (sweet)
- Cayenne
- White Pepper

## ***Provence Style Orange Spice White Wine (from Gourmet magazine)***

- 2 (750-ml) bottles dry white wine
- 1/2 cup sugar
- 1/4 cup orange liqueur such as Grand Marnier
- 1/4 cup Pernod
- 2 whole cloves
- 4 Turkish or 2 California bay leaves (Fresh Bay leaves or basil or thyme or lavender)
- 2 navel oranges

Bring all ingredients except oranges to a boil (reserve wine bottles and corks), stirring until sugar has dissolved.

Remove zest from oranges in a continuous spiral using a vegetable peeler and cut off any white pith with a paring knife. Reserve oranges for another use and divide zest between empty wine bottles.

Fill bottles with orange wine and cool, uncorked, 1 hour.

Cork bottles, then chill at least 4 hours.

### ***\*Fresh Sour Mix***

- 2 parts simple syrup
- 2 parts lemon juice
- 1 part lime juice

### ***\*Rich simple Syrup***

- 1 part water
- 2 parts white sugar

Heat on stove 'til boiling and all sugar is dissolved.  
Will keep as long as you need it.

Once you're here, you've arrived!

