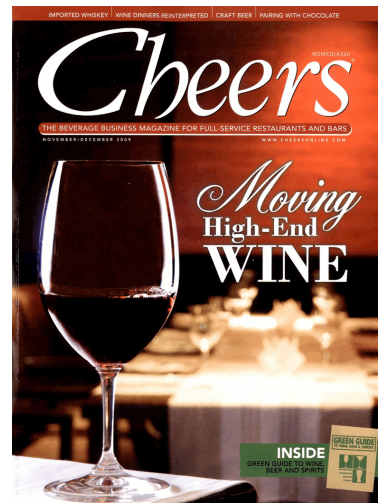




Cheers

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It's Better with Bitters

Store-bought and house-made bitters are popping up in drinks all over the country. Mixologists remain huge fans as they know how much complexity just a dash of these quaffs can add to a drink. For more on bitters see Bitter Believe It on page 20.

ZIM ZALA BIM

Seattle's Jaime Boudreau, formerly of Vessel and Tini Bigs, created this cocktail. He is one of Cheers 2010 Rising Stars.

- 2 oz. Partida Reposado
 - ¼ oz. Regan's Orange bitters
 - ¼ oz. St. Germain
 - ¼ oz. simple syrup
 - 1 piece of grapefruit peel
- Mix all the ingredients, add ice and stir. Strain the ingredients into a chilled cocktail glass and squeeze the oil from a grapefruit peel into the glass and toss the peel.

OLD FASHIONED MANHATTAN

This drink comes from the bar program at Acadiana in Washington D.C.

- 1½ oz. Woodford Reserve Bourbon infused with cherries, oranges, cloves and cinnamon
- 2 dashes of house-made orange bitters
- ¾ oz. Carpano Antica Sweet vermouth
- Cherry for garnish

Shake all the ingredients and serve them in a Martini glass and garnish the drink with a cherry.

BOURBON BAKED APPLE

This seasonal drink was created by USBG national vice president and Southern Wine & Spirits director of mixology in California Dave Nepove.

- 2 oz. Knob Creek Bourbon
- 2 oz. cloudy apple juice
- ¾ oz. simple syrup infused with cinnamon, ginger, clove, star anise, orange peel, salt and nutmeg
- ¾ oz. lemon juice
- 1 dash Angostura Bitters
- 1 oz. Fever-Tree Ginger beer
- Apple chip for garnish

Shake all the ingredients together, except the ginger beer, with ice, strain them over fresh ice in a gall glass, top with ginger beer and stir.

GREYHOUND'S TOOTH

This cocktail is the creation of Brandon Clements at Spruce in San Francisco.

- ¾ oz. Bénédictine
- 1 oz. vodka
- ½ oz. honey water, made from honey-based simple syrup that is 60 percent honey and 40 percent water
- ½ oz. lemon juice
- ¾ oz. grapefruit juice

2 dashes Fee Brothers Grapefruit Bitters
 1 thick-cut grapefruit twist for garnish
 Combine all the ingredients in a mixing glass. Add ice and shake vigorously. Strain the ingredients into a chilled cocktail glass and garnish the drink with the grapefruit twist.

THE AUTUMN FASHIONED

This cocktail comes courtesy of Bistro Don Giovanni in California's Napa Valley.

- 1 amareno cherry
- 1 orange slice
- 1 sugar cube
- 1 dash of bitters
- 1 dash Amaro Nonino
- ½ oz. Nocino
- 1 oz. Knob Creek Bourbon

Muddle the first five ingredients and then add the Nocino and Bourbon. Stir the drink and serve it in an old fashioned glass with ice. ●

CALL FOR RECIPES!

Cheers is looking for innovative and original dessert cocktail recipes, as well as those that include gin.

Please specify ingredient quantities (oz., tsp., etc.). Send recipes to Cheers Drinks Department, 17 High Street, Norwalk, CT 06851 or email pkowalke@m2media360.com.

THE GILMORE
 This is a cocktail that is close to the heart of bar manager Craig Berold at the Lake Chalet Seafood Bar & Grill in Oakland, California.

- 2 oz. Buffalo Trace Bourbon
- 1 oz. lemon juice
- ½ oz. maple syrup
- 2 dashes Peychaud's Bitters
- ½ oz egg white
- Lemon zest for garnish

Shake all the ingredients together well and double strain them into a coupe.



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