

Tracy Bourguignon Party Recipes

MARTHA'S CHERRY & RYE PUNCH

(Dale's take on the Martha Washington's Cherry Bounce)

(Batch recipe yield 1 gallon and 2.5 liters)

Serve in goblet or wine glass; 2.5 to 3 oz. pour over ice

Ingredients

1 Liter Rye Whiskey

17 oz. (500ml) Peter Heering Cherry Heering Liqueur

10 oz. (300ml) Rainwater Madeira (Blandys)

1 liter spring water

Glass: goblet with two cold draft ice cubes

Shrub Recipe

Ingredients:

4 zests from very fresh and firm whole fancy lemons, zest only no pith

(NOTE: fruit must be firm and fresh so the oil content is high in the zest)

1 zests fresh and firm from a whole navel orange fresh

1 cup Granulated sugar

1 cup Fresh Lemon Juice

Quart container with a top that seals

Preparation:

Prepare early the day of or the day before: the zest and sugar need about 6 hours to work.

Using a peeler, remove zest only (no pith) from 4 lemons and 1 orange. Pound zests with 1 cup of sugar in a quart container. Screw on top and shake very well. Set aside for six hours. *Do not add any liquid for six hours.* After 6 hours: Add 1 cup of fresh lemon juice, screw on top, shake well until sugar is completely dissolved. Strain the shrub off lemon and orange zests. Zests can be discarded.

Punch Preparation:

Assemble the rye whiskey, Rainwater Madeira, Cherry Heering and the shrub in a 2 gallon batching container. Refill the whiskey bottle with the spring water and add to punch, stir. Keep cold in the fridge until ready to use.

Serve in goblet over a couple ice cubes.

Garnish: dust w/grated nutmeg (3 oz. (90ml) pour)

FRENCH 75

Ingredients:

1 ½ oz (45 ml) London dry gin

½ oz (15 ml) lemon juice

½ oz (15 ml) simple syrup

4-5 ounces (120-150 ml) chilled brut champagne.

Preparation:

Shake gin, lemon juice and simple syrup well with ice. Strain into a highball glass full of cracked ice. Top off with champagne and stir once or twice.

COSMOPOLITAN

Ingredients:

- 1 ½ oz (45 ml) citrus vodka
- ¾ oz (22 ml) Cointreau
- ¼ oz (7 ml) to ½ oz (15 ml) lime juice, to taste
- ½ oz (15 ml) to 1 oz (30 ml) Ocean Spray Cranberry Juice Cocktail, to taste

Preparation:

Shake all ingredients with ice. Strain into a chilled cocktail glass. Garnish with an orange peel, preferably flamed.

NEGRONI

Ingredients:

- 1 oz (30 ml) Campari
- 1 oz (30 ml) Italian sweet vermouth
- 1 oz (30 ml) London dry gin
- chilled sparkling water (optional)
- half orange wheel or large orange twist

Preparation:

Combine all ingredients in an old fashioned glass; add ice and stir. Garnish with a half an orange wheel or a large swatch of orange peel.

MANHATTAN

Ingredients:

- 2 oz (60 ml) straight rye or bourbon whiskey
- 1 oz (30 ml) Italian sweet vermouth
- 2 dashes Angostura bitters

Preparation:

Combine ingredients in mixing glass, add cracked ice (as cold as you can get) and stir well. Strain into a chilled cocktail glass. Garnish with a cherry, although many discriminating drinkers prefer theirs with a twist—lemon peel for rye, orange peel for bourbon.

BRANDY ALEXANDER

Ingredients:

- 1.5 oz (45 ml) Gin or Cognac Brandy
- 1 oz (30 ml) Tempest Fugit Dark Crème de Cacao
- 1 oz (30 ml) Heavy Cream
- 1 dash Vanilla Extract (optional)
- Grated Nutmeg

Preparation:

Combine ingredients in shaker. Add ice, shake well and strain into chilled cocktail glass. Dust with Grated nutmeg

King Cocktail