

A YEAR OF COCKTAILS



**SEASONAL INSPIRATION FOR THE HOME BARTENDER
FROM FINDING TIME FOR COOKING**

YOU CAN FIND MORE COCKTAIL RECIPES [HERE](#)

GEAR & TIPS

You don't need lots of fancy equipment or expensive ingredients to make amazing cocktails at home. Some tools are helpful, but you can McGyver just about anything for cocktail making when necessary. I've linked to a few of the most useful ones below.

Simple syrup is super easy to make, only takes a couple minutes. Stir together equal parts water and sugar over medium heat until the sugar dissolves. Then the flavor options are basically limitless. From vanilla and cinnamon sticks or cardamom pods, to fresh herbs like basil or rosemary, and even fruit, a flavored simple syrup is your secret weapon in crafting delicious cocktails!

I tend to prefer bourbons in the 90-100 proof range for most cocktails, and usually prefer a London Dry gin for a more neutral mixing flavor.

Here are a few of the most useful items:

[Cocktail shaker](#)

[Jigger](#)

[Mesh strainer](#)

[Coupe glasses](#)



THE CARIBOU

This historic French-Canadian cocktail is so easy, and perfect for the cold, gray of mid-winter.

- 3 oz ruby port
- 1 oz rye whiskey
- Splash of maple syrup
- Bourbon cherry garnish

1. Stir the ingredients together in a mixing glass filled with ice
2. Strain into a rocks glass over fresh ice.
3. Garnish with cherries.

Note: The amount of maple syrup will depend on your palate. Use a tiny bit at first, stir, taste, & adjust as desired.

See recipe [here](#) if desired



BOURBON MILK PUNCH

I call this cocktail "If Egg Nog Was Good"...it brings the same vibe & general flavors, but much lighter & so delicious!

- 1/4 cup good bourbon
- 1/4 cup milk
- 2 Tbsp sweetened condensed milk
- 1/2 tsp vanilla extract
- Sprinkle of cinnamon
- Nutmeg for garnish

1. Fill shaker halfway with ice & add the ingredients.
2. Shake for 15-20 seconds.
3. Strain into a coupe glass.
4. Garnish with grated nutmeg.



PORTO TONICO

The porto tonico (or white port & tonic) is Portugal's answer to the aperol spritz. It offers a balance of sweetness and bitterness, & is so refreshing!

- 2 oz good white port
- ~4 oz good tonic water
- Orange slice & mint leaves

1. Add several ice cubes to glass.
2. Pour the white port into the glass, then top with tonic.
3. "Clap" the mint & add both garnishes to the glass.

Note: Use a good quality tonic like Fevertree or Q. I usually use more like 6 ounces of tonic.

See recipe [here](#) if desired



VERDANT LADY

Verdant is a bright green, like lush grass. This cocktail does bring a lushness—cut by the icy mint & tart lime, overlaid with herbal notes.

- 2 oz London Dry gin
- 3/4+ oz fresh lime juice
- 3/4 oz simple syrup
- < 1/3 oz of green chartreuse
- 4 mint leaves

1. Fill a shaker half full with ice.
2. Add all ingredients.
3. Shake for 15-20 seconds.
4. Taste & adjust balance as needed. Strain into coupe.

Note: do not overdo it on the green chartreuse! Go light.

SPICED BANANA DAQUIRI

The little bit of warm spice paired with the tropical banana notes is a perfect slide into summer!

- 2 oz good rum
- 3/4 oz banana liqueur
- 3/4 oz fresh lime juice
- 1/2 oz cinnamon syrup

1. Fill shaker halfway with ice.
2. Pour ingredients into shaker & shake for 15-20 seconds.
3. Strain into a coupe glass and garnish with lime wheel.

Easy cinnamon simple syrup...use a 1:1 demerara (a.k.a. raw) sugar to water ratio. Dissolve sugar in water in a saucepan, bring to strong simmer & add 2 cinnamon sticks. Cook a few minutes & remove from heat.



HARD CHERRY LEMONADE

This grown-up take on a cherry lemonade is the perfect summer sipper!

- 1 oz London Dry gin
- 1/2 oz Sangue Morlacco cherry liqueur
- 1/2 oz fresh lemon juice
- Optional: 1/4 oz simple
- Lemon peel garnish

1. Fill a shaker halfway with ice.
2. Add the ingredients.
3. Shake for 10-15 seconds.
4. Strain into a Nick & Nora glass.
5. Garnish with lemon peel.

Sangue Morlacco is a deep liqueur, & is a cherry punch in your mouth. It's not everywhere, but you can usually find it.

See recipe [here](#) if desired

ARMY & NAVY

This classic cocktail packs a boozy punch, and is super refreshing in the dead of summer--a patriotic favorite!

- 2 oz London dry gin
- 1/2 oz fresh lemon juice
- 1/2 oz Orgeat syrup
- Dash of bitters
- Lemon twist to garnish

1. Fill a cocktail shaker halfway with ice & add the ingredients.
2. Shake 15-20 seconds.
3. Strain into a chilled coupe.
4. Garnish with the lemon peel.

Orgeat is easy to find at the liquor store or on Amazon

See recipe [here](#) if desired

BASIL GIN GIMLET

This is my #1 go-to cocktail... sure, in summer, but also in LIFE. It's tart, herbaceous, boozy, icy, & refreshing!

- 2 oz good gin
- 1 1/2 oz fresh lime juice
- < 1 oz basil simple syrup
- Basil leaf for garnish

1. Put ice in a cocktail shaker and pour the gin, lime juice, and basil simple syrup over it.
2. Shake for 15-20 seconds, then strain into a coupe.
3. Garnish with fresh basil.

Basil simple syrup: Stir equal parts water & sugar over medium heat. Bring to strong simmer, then remove from heat & add a few basil leaves to steep for 20-30 minutes.

TROUBLE IN PARADISE

This delicious spiced peach bourbon cocktail is the perfect slide from summer into fall!

- 2 oz good bourbon
- 1 oz fresh lemon juice
- 3/4 oz cinnamon simple
- 1/2 oz peach liqueur

1. Fill a shaker halfway with ice.
2. Add the ingredients & shake for at least 15 seconds.
3. Strain into a coupe glass.
4. Garnish with orange twist or cinnamon stick.

Easy cinnamon simple syrup...use a 1:1 sugar to water ratio. Dissolve sugar in water in a saucepan, bring to strong simmer, remove from heat & add 2 cinnamon sticks. Steep for 10 minutes.

See recipe [here](#) if desired

SPICED PEAR BOURBON COCKTAIL



This captures the juicy sweetness of ripe pears, warmth from the cinnamon, and just a hint of vanilla that make it a cozy fall hug.

- 1 1/2 oz good bourbon
- 1/2 oz apple or pear brandy
- 1 oz spiced pear syrup
- Squeeze fresh lemon juice

1. Fill a shaker half-full with ice
2. Add ingredients to the shaker.
3. Shake for 15-30 seconds.
4. Strain into a coupe glass.
5. Cinnamon stick garnish.

This would be great with a cinnamon-sugar rim. You can make the spiced pear simple syrup easily, recipe can be found [here](#).



ORANGE AMARETTO WHITE RUSSIAN

This unique drink is super balanced, with the richness of the coffee, sweet bitterness of the almond liqueur, & brightness of the fresh orange!

- 3 (2-in) orange peels
- 1 oz coffee liqueur
- 3/4 oz amaretto liqueur
- 1 1/2 oz vodka
- 1 dash Angostura bitters
- 3/4 oz heavy cream

1. Add orange peels to shaker & muddle until fragrant.
2. Fill shaker halfway with ice.
3. Add everything but cream.
4. Shake for 15 seconds.
5. Strain into a rocks glass filled halfway with ice cubes.
6. Pour heavy cream into the glass (it will create a layer).

CINNAMON CRANBERRY COCKTAIL

A tart cranberry pucker paired with sweet-and-spice flavors makes this a festive sip!

- 1 egg white
- 2 oz good bourbon
- 1 oz fresh lemon juice
- 1 oz cinnamon cranberry simple syrup

1. Add egg white to shaker by itself, shake 15-20 seconds.
2. Add the bourbon, lemon juice, & spiced cranberry syrup.
3. Shake 15 seconds.
4. Add ice & shake 15-20 seconds.
5. Strain into a rocks glass filled halfway with ice.

This would be great with a cinnamon-sugar rim. You can make the cranberry simple syrup easily, recipe can be found [here](#).

See recipe [here](#) if desired