

7 RARE COCKTAILS

that taste great!



BY THE GENTLEMEN OF ELEGANT LEISURE

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Introduction

After mixing and tasting over 150 cocktails during the life of the Gentlemen of Elegant Leisure podcast, we've selected seven under-the-radar cocktails that taste, as the book title says, great!

Don't get us wrong. We love classic cocktails too. But those recipes are available just about everywhere. The seven drinks in this book are lesser known beauties, including a couple from our neck of the woods. Plus, two recipes from the Gents!

Now we realize that taste is subjective. Trying to convince you that each of these cocktails you'll find as delicious as we did may seem like a tall order.

However, we believe each of the Gents represents a broad cross section of cocktail tastes.

Fred enjoys his cocktails on the strong side. (Hell, he likes bitter spirits like Aperol!) Dave, on the other hand, prefers his mixed drinks on the lighter side. And Jason's tastes fall somewhere in between.

So break out your bartending gear and get mixing. Try these cocktails, and let us know what you think. Leave a comment on our website, Facebook page or Instagram account.

And remember....Tip big!

Jason, Dave, and Fred
The Gentlemen of Elegant Leisure

Bufala Negra

by Jerry Slater, H. Harper Station, Atlanta GA

1 1/2 oz. bourbon
4 fresh basil leaves
1 brown sugar cube
1/2 oz. balsamic syrup
(see below)
2 oz. ginger beer

Muddle the balsamic syrup, basil and sugar cube in a mixing tin. Add bourbon and ice and shake hard. Strain over fresh ice cubes into an Old Fashioned glass. Top with ginger beer and garnish with basil leaf.



Balsamic Syrup -

Combine 1/4 cup of balsamic vinegar and 1/4 cup of simple syrup (1:1) in a saucepan over medium-high heat. Bring just to a boil, reduce heat to medium-low and let simmer for 1 minute, stirring occasionally. Remove from heat and let cool.

Comments

Bourbon and basil meet in this tart and tangy cocktail combining balsamic syrup and ginger beer. This cocktail is so, so good! It's one of Gentleman Dave's favorites. It has an odd ingredient that would possibly make you think twice under normal circumstances: balsamic syrup. But it really works in this cocktail!

Modern Mamie

by the Gentlemen of Elegant Leisure

2 ounces Scotch

1/2 ounce dark Jamaican rum

1 teaspoon absinthe or pastis (Pernod etc)

1/2 ounce Swedish Punsch

1/2 ounce fresh lemon juice

2 dashes orange bitters

1/2 ounce of spicy ginger beer or ale (Try Blenheim's #3 Ginger Ale)

Shake all ingredients (except ginger ale) in an iced cocktail shaker, and strain into a cocktail glass. Add the ginger ale and stir gently.

Comments

The Gents put a fresh twist on the Mamie Taylor, a cocktail that was popular in the early 20th century. The addition of the ginger ale changed the flavor in such a way that Gentleman Jason thought it now tasted of apples. Please make one for yourself, and let the Gents know what you think.



Nightshade

by Shion Fujita, bar manager at Cin Cin, Vancouver BC

1 ounce white rum (Havana Club

3-year-old Anejo Rum)

1/2 ounce creme de cassis 1/4 ounce chamomile syrup

(recipe below)

1/2 ounce lemon juice

Prosecco to top

Plum wedge for garnish

Into a cocktail shaker, add spirits, syrup, and lemon juice. Add ice and then shake vigorously. Strain mixture into a champagne flute. Top with Prosecco. Garnish with a plum wedge.

Chamomile Syrup Recipe -

In a saucepan over high heat, prepare a simple syrup of 1/2 cup (125 ml) water and 1 cup (250ml) sugar, careful not to boil. Remove from heat and steep 1/4 ounce (7 grams) of chamomile tea leaves for 10 minutes and strain into an airtight container. Store in the refrigerator.

Comments

This is such a great drink. Sparkling rum, with a little black currant flavor. A little zing-a-zing of lemon. And a certain something that's got to be the Chamomile. Delicious!



Shanghai Fizz

- 1 part gin (we used an ounce)
- 1 part lychee liqueur (we used an ounce)
- 1 part pineapple juice (we used an ounce)
- 1 dash simple syrup (we used a teaspoon)
- ginger ale (we used Cock and Bull ginger beer)
- 2 lemon wedges
- 1 mint leaf
- 1 whole peeled lychee (we used one canned lychee)

Fill a shaker with ice cubes. Add lychee liqueur, pineapple juice, gin, simple syrup, mint leaf, lychee, and lemon. Shake and strain into a highball glass filled with ice cubes. Top up with ginger ale.

Comments

Sneezes Twice, this is a great drink! It's well balanced because everything was smashed together in the shaker so you get to taste a little bit of each ingredient. It's not too sour; it's not too sweet. It's light and refreshing. Go make one right now! We'll wait.



Rusty Hammer

by the Gentlemen of Elegant Leisure

3/4 ounce Drambuie

3/4 ounce evaporated milk

1/2 ounce white creme de cacao

1/2 ounce Cointreau

Combine ingredients in a cocktail shaker. Shake well and strain into a chilled cocktail glass.

Comments:

We concocted a Velvet Hammer, and then Fred had an idea. What if we added Drambuie to the Velvet Hammer? And just like that, a brand new drink was created live on the show! The Drambuie gave the drink a light golden color and added a neat touch of spice. We now present it to you, our cocktail the Rusty Hammer.



The Lasky

from Just Cocktails, 1939, compiled by W.C. Whitfield

1 ounce gin

1 ounce Swedish Punsch

1 ounce grape juice

Shake ingredients in an iced cocktail shaker, then strain into a chilled cocktail glass.

Comments

Gin and grape juice? Yes! It works! In fact, it all works. The Swedish Punsch has a warm rummy flavor that gloms onto the tartness of the grape juice, making the Punsch itself a little fruitier. Then along comes old man gin just to remind you that this truly is a cocktail after all. Really neat and a taste we haven't had since the Second World War.



Sage North

by David Wolowidnyk

3/4 ounce Crown Royal Northern Harvest Rye (we used Canadian Club 100% Rye)

1 ounce sage honey (recipe follows)

1/2 ounce freshly squeezed lemon juice, strained

2 ounces freshly squeezed ruby grapefruit juice, strained

2 ounces Chamdeville Brut (used Freixenet - Cordon Negro Brut)

1 large sage sprig for garnish

Combine rye, sage honey, lemon and grapefruit juice in a mixing glass with ice. Stir until chilled and strain into a Champagne flute. Top with the sparkling wine. Gently bruise a sprig of sage and lower into glass to garnish

Sage Honey Recipe

2 large sage springs

1/2 cup boiling water

2/3 cup honey

In a saucepan, add sage to boiling water, cover, and simmer for 15 minutes. Remove sage and measure 1/3 cup of sage water. Set aside.

Gently heat the honey to make it easier to mix, then add the sage water and stir to dissolve the honey. Store in the refrigerator for up to a month.

Comments:

Whoa! This drink is tasty. Whoever would have thought about pairing rye and sparkling wine? The citrus flavors come through but are tamed by the sage honey. A little tart, a little sweet, a little bubbly, hey that's neat!

The Gentlemen of Elegant Leisure

Jason Dedrick, Dave Coyne and Fred Partridge host the Gentlemen of Elegant Leisure podcast and mix each episode with cocktail recipes, drink history, and plenty of jokes. They're not satisfied until they put a smile on the face of every listener, so freshen up your smile by listening on iTunes, Google Play Music, Stitcher or Himalaya. You can also hear every episode on their website:

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