

**Herb's Recommended Recipes
BOURBON & RYE**

Decatur Package Store ~ 1220 Clairmont Rd ~ Decatur GA 30030 ~ 404-633-5250
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DRUNKEN PEAR

1/2 cup bourbon
6 tablespoons pear nectar
2 tablespoons fresh lime juice
4 dashes angostura bitters
2 ¼-inches thick slices fresh pear for garnish

Fill cocktail shaker with ice. Add next 5 ingredients. Shake 15 seconds. Strain into martini glasses. Garnish with pear. Makes 2 cocktails.

FIELDS OF GOLD

1 tablespoon honey
1 1/2 teaspoons warm water
3 orange slices, quartered, plus 1 orange wheel for garnish
1 1/2 tablespoons fresh lemon juice
1/4 cup bourbon

In a cocktail shaker, stir the honey & water until honey is dissolved. Add the orange slices and muddle. Fill the shaker with ice & add the lemon juice & bourbon. Shake well & strain into an ice-filled rocks glass. Garnish with orange wheel. Makes 1 drink.

THE ESQUIRE

2 1/4 ounces bourbon
3/4 ounce Grand Marnier
1 1/2 teaspoon fresh squeezed orange juice
2 dashes angostura bitters

Shake all ingredients well with cracked ice & strain into a chilled martini glass. Garnish with a curl of lemon rind. Makes 1 drink.

AMBROSIA COCKTAIL

1/2 ounce maple syrup
3/4 ounces bourbon
1 ounce Amarula cream liqueur
Sweetened whipped cream

In a cocktail shaker mix together the maple syrup, bourbon & Amarula with ice. Strain into a chilled martini glass. Garnish with whipped cream. Makes 1 cocktail.

MANDARIN BOURBON SPECIAL

2 ounces bourbon
1 ounce Gran Gala orange liqueur
1 orange slice

Mix all ingredients in a cocktail glass. Stir and serve with an orange slice.

BOURBON SLUSH

3 cups Jim Beam bourbon
7 cups water
12 ounce can frozen lemonade
6 ounce can frozen orange juice
1 1/2 cups sugar
2 cups strong tea

Mix all ingredients a day ahead & place in freezer. When ready to serve, just scoop desired amount into an old-fashioned glass. Garnish with an orange slice.

**CRANBERRY BOURBON SLUSH
For an added flair!**

Use the above recipe but instead of a 6 ounce can of orange juice substitute a 6 ounce can of frozen cranberry juice. Serve with a maraschino cherry.

BOURBON SIDECAR

2 ounces Maker's Mark bourbon
1 ounce Gran Gala orange liqueur
1/2 ounce fresh lemon juice

Pour the whiskey, orange liqueur & lemon juice into a cocktail shaker half-filled with ice cubes. Shake well, strain into a chilled cocktail glass & serve.

BOURBON BLACK HAWK

2 ounces bourbon
1/2 ounce Sloe Gin
1 ounce lemon juice
1 teaspoon superfine sugar
Maraschino cherries

In a shaker half-filled with ice cubes, combine the bourbon, sloe gin, lemon juice & sugar. Shake well. Strain into a cocktail glass. Garnish with cherries.

BOURBON OLD-FASHIONED

3 dashes Angostura bitters
1 teaspoon water
1 sugar cube
3 ounces bourbon
1 orange slice
Maraschino cherries

In an old fashioned glass, muddle the bitters, water into the sugar cube, using the back of a teaspoon. Almost fill the glass with ice cubes & add the bourbon. Garnish with the orange & maraschino cherry.

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ALGONQUIN COCKTAIL

1 1/2 ounces rye whiskey
3/4 ounce dry vermouth
3/4 ounce pineapple juice

Pour the ingredients into a cocktail shaker with ice cubes. Shake well. Strain into a chilled cocktail glass.

ADMIRAL

1 ounce rye whiskey
2 ounces dry vermouth
Juice of 1/2 lemons
1 twist lemon peel

Shake with ice and strain into an old-fashioned glass. Garnish with a lemon twist.

BLINKER COCKTAIL

1 1/2 ounces rye whiskey
3/4 ounces grapefruit juice
1 dash grenadine syrup

Pour the whiskey, grapefruit juice and grenadine into a cocktail shaker half-filled with ice cubes. Shake well. Strain into a cocktail glass, and serve.

BOULEVARD

2 ounces rye whiskey
1/2 ounce Grand Marnier orange liqueur
1/2 ounce dry vermouth

Stir with ice and strain into a chilled cocktail glass. Garnish with flamed orange peel, and serve.

BROOKLYN

3/4 ounce sweet vermouth
1 ounce rye whiskey
2 - 3 dashes maraschino liqueur

Stir well in a mixing glass filled with ice cubes. Strain into a chilled cocktail glass, and serve.

DANDY COCKTAIL

1/2 ounce rye whiskey
1/2 ounce Dubonnet Rouge vermouth
3 dashes Cointreau orange liqueur
1 dash Angostura bitters

Pour all ingredients into a mixing glass half-filled with ice cubes. Stir well. Strain into a cocktail glass. Garnish with a twist of both lemon and orange peel, and serve.

FANCY FREE

1 1/2 ounces rye whiskey
2 dashes maraschino liqueur
1 dash orange bitters
1 dash Angostura bitters
1 teaspoon lemon juice
1 teaspoon powdered sugar

Coat the rim of a cocktail glass with lemon juice and powdered sugar. Pour the rye whiskey, maraschino liqueur, orange bitters and Angostura bitters into a cocktail shaker half-filled with ice cubes. Shake well. Strain into the sugar-rimmed cocktail glass, and serve.

FRISCO COCKTAIL

2 ounces rye whiskey
1/4 ounce Benedictine herbal liqueur
3/4 ounce lemon juice

Shake with cracked ice and strain into a chilled cocktail glass. Garnish with a lemon slice.

HUNTER COCKTAIL

1 ounce rye whiskey
1/2 ounce cherry brandy

Stir ingredients together with cracked ice in a mixing glass. Strain into a cocktail glass, and serve.

RYE SOUR

2 ounces rye whiskey
1 teaspoon powdered sugar
1/2 ounce lemon juice
1 dash bitters

Shake first three ingredients with ice & strain into a cocktail glass, Top with a cherry & orange slice.

SAZERAC COCKTAIL

1 teaspoon sugar
1 1/2 ounce rye whiskey
1 dash absinthe
2 dashes Peychaud bitters
2 dashes Angostura bitters
1 twist lemon peel

Chill an old-fashioned glass by filling with crushed ice. In another glass mix the sugar with the bitters dissolving the sugar. Add some ice, stirring to chill. In the old-fashioned glass remove the ice and pour in the absinthe coating the entire glass. Remove the excess absinthe. Add the rye whiskey and bitters/sugar mixture. Add the lemon twist.