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Issue 4 | Holiday 2010



40+ Cocktail Recipes

Retro Cool & Modern Holiday Entertaining

Core Fruit and Winter Cocktails

Vodka Flights



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Stephen Dennison and Tom Fischer spin ultra-traditional Eggnog and southern standby Mint Julep into the ideal warm welcome for the modern holiday party.

Comfort & Joy..and Authenticity



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Did you know...

Al Dorsch, sales rep for Ed. Phillips & Sons Co., invented Phillips **Peppermint Schnapps** in 1935 upon seeing men flavor harsh post-Prohibition bourbon with peppermints.

"Wassail," a hot, spiced punch associated with UK holiday entertaining, is a contraction of the Middle English phrase *wæs hæil*—"Be healthy."

It is said the **Hot Toddy** originated in Britain by way of India. Colonial English in India replicated local drink *tari* using spices, fruit, and alcohol.

George Washington, a fan of **eggnog**, devised his own powerful version of the recipe with rye whiskey, rum and sherry.



Telling Tales: Elyse Glickman, Editor-in-Chief, at 2010 Tales of the Cocktail, New Orleans, Eco-Celebrations Luncheon.

The holiday season has always been a time of great expectations and anticipation...as well as a stress and anxiety. Along with the glitz and glamour of holiday season hype carpeting streets and malls across the country, there is also understandable worry about how we as individuals can measure up to all the sensory stimulation put out there by external sources.

However, there is an easy solution to the Holiday dilemma: Get back to basics and remember what you enjoyed most about past holiday seasons with family and friends.

Chances are there were plenty of house parties, office shindigs and intimate gatherings where guests came first and great food and drink were the common denominators that connected everybody in a merry way. In this issue, our contributors bring you a heady cocktail of seasonal nostalgia with modern, timely twists that show great entertaining need not be expensive or excessive. The most important things are the creativity and care you put into the food and drinks you offer at home as well as the office.

Larry Nicola, one of the originators of the Martini Bar trend, proves you do not need a time machine to have a party like the ones you remember, or saw in classic movies. Elise Barnard Griffin offers suggestions on how different wines can make theme parties classy and connective. Mixologist Lu Brow and chef Russell Skall turn holiday traditions on their proverbial head, while DJ Zach Loczi provides a soundtrack that reminds us to enjoy Holidays present. Top all that off with heartwarming heated libations and seasonal apple and pear cocktails that are one part traditional yet all modern.

And to all, a great night!

Elyse Glickman
Editor-In-Chief



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LARRY NICOLA

Since 1980, Larry Nicola's knack for spirits and showmanship have not only set trends, but transcended them. Case in point: the VODBOX, a luxurious walk-in freezer designed for vodka flight tastings at his Nic's Beverly Hills restaurant. In this issue, he schools readers on holiday entertaining that will keep people talking beyond January 1.



LU BROW

Everything about Lu Brow, our Holiday 2010 MixMaster, trumpets "festive," down to her lively red mane and lipstick. As bar chef at New Orleans' Café Adelaide and one of Crescent City's most innovative mixologist, she applies the values and creativity instilled in her by early mentors Dale De Groff and Audrey Saunders.



ZACH LOCZI

Zach Loczi, resident DJ at the MGM Grand's Studio 54 in Las Vegas, Fleetwood and Andaz in San Diego, and Pure in Texas and owner/CEO of the Earwax Music label, prepares a holiday play list that is anything but traditional, yet brilliantly captures the spirit of the season. He is currently promoting Soul of Our City, a CD of classic and modern mixes.



ELISE BARNARD GRIFFIN

After earning her degree at Washington State University, Elise Barnard Griffin joined the Barnard Griffin sales and marketing team in 2009 and is becoming well known for her business sense and insider's knowledge of how Washington winemakers meld art, craft and science into acclaimed wines.



RUSSELL SKALL

Before assuming the Executive Chef mantle for Fleming's Steakhouse nationally, Russell Skall heated things up at Sullivan's Steakhouses, The Ritz Carlton Hotel Dana Point and Ruth's Chris Steakhouse locations in Phoenix and Scottsdale. His culinary roots can be traced to his family's 250-seat Appleton, Wisconsin, dining establishment, Skall's Colonial Wonderbar.

WHAT'S YOUR BUBBLE O-FACE?

© 2009 Three Olives Flavored Vodkas, distilled in England, bottled in Lawrenceburg, IN. Imported by Proximo Spirits, Inc., Jacksonville, FL. 35% alc./vol. (70 proof). Please tip. Three Olives vodka responsibly.
*Source: Nielsen Depletions, 52 weeks ending 4/4/09



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“Deck The Halls” of Fame

These stars are making spirits bright with personalized, modern approaches to holiday libations.



JULIA STILES

STOLI WILD CHERRI LIME RICKY

Though the “Jason Bourne” movies with Matt Damon and her bold choices of movies and T.V. roles have taken her around the world, she has enjoyed kicking back with friends with a Stoli Raz and soda with fresh lime. However, this holiday, as the 2nd Stoli Original for Stolichnaya’s Would You Have a Drink With You? Campaign and the face of the Stoli Wild Cherri ads, she will be serving up Stoli Wild Cherri Lime Ricky cocktails with dramatic flourish.

2 oz Stoli Wild Cherri
 ½ oz fresh lime juice
 4 oz lemon-lime soda
 Dash of grenedine

Shake and pour into an ice-filled rocks glass. Garnish with a lime wheel and fresh cherries



HUGH HEFNER

STOLI O MARTINI

Hef is a jack of all trades—visionary magazine publisher, free speech/civil rights advocate, ladies man, Stoli “Original” and consummate host. He’s brought his home to the rest of America via legendary TV shows *Playboy After Dark* and *Playboy’s Penthouse*. He does it again, in groundbreaking commercials touting a special edition bottle of Stoli Ohranj Vodka for the holidays with the distinct “bunny” logo.

1½ oz Stoli Ohranj Vodka
 ½ oz Vanilla liqueur
 1 oz orange juice
 1 oz sour mix

Shake with ice and strain into a martini glass. Garnish with an orange peel twist.



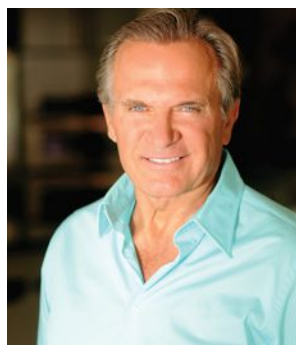
Too Short

HENNESSEY BLACK & SILVER

The chart-topping hip-hop artist and avid sports fan is not just gearing up for the holidays but also Super Bowl Weekend with a signature cocktail that reflects both the spirit of the season and team spirit...The Oakland Raiders, to be exact. He’s part of an elite booster club mixing recording artists and legendary players in Hennessy Black’s ground-breaking sponsorship deal with the NFL team.

1½ oz Hennessy Black
 2 oz Apple Juice
 2 oz Cranberry Juice
 Top with Sierra Mist

Pour Hennessy Black, Apple and Cranberry in a Boston shaker over ice. Shake for 10 seconds. Pour into collectable cup. Top off with lemon-lime soda.



DR. ANDREW ORDON

CHRISTMAS COSMO

Dr. Andrew Ordon, co-star of the Emmy-winning syndicated show, *The Doctors*, makes his seasonal signature when he is at his Palm Springs residence during the holiday break from the taping of the show. “I have my wife go out in the yard and pick fresh sprigs of mint,” he says. “I also recommend fresh-squeezed juices rather than mass brands, as it brings better nutritional properties and flavor to the drink.”

1 oz Belvedere Vodka
 2 oz Cranberry Juice
 1 oz Fresh squeezed lime juice
 Fresh mint leaves

Shake all the ingredients above in a martini shaker with ample ice. Pour through the martini strainer to eliminate the ice into a martini glass. Garnish with a few mint leaves to the drink to add green and a seasonal chill.



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DJ ZACK LOCZI - Season's Leanings

"Our culture is a melting-pot of ideologies and perspectives, and (Christmas music only) is often not taking into consideration the millions of people in the world who do not celebrate that specific holiday," says Loczi. "In making all guests comfortable, the music should set the vibe with auditory delights without creating any sort of separation or distinction. Music is built to bring people together, and Holiday parties are about a feeling. The music can dictate an emotional response that resonates positively as opposed to one specific religion."

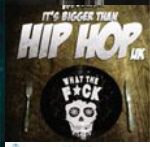
**LCD SOUNDSYSTEM FT. KID CUDI - All Talk**

(EMI Records UK)

**"All Talk"

www.remix-nation.com**VISITOR - Los Feeling**www.myspace.com/visitorlounge

Track: Alan Braxe Remix

**FULL VOCAL WTF - It's Bigger Than Hip Hop**

(Breakbeat Kaos)

Track: It's Bigger Than Hip Hop (Dubstep Remix)

**ZERO 7 - Destiny**

(Warner Music UK)

Track 31: Destiny (Fred Falke Remix)

**STEVE ANGELO - Knas**

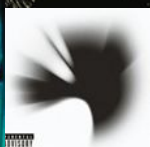
(EMI Records, LTD)

Track 13: Knas

**GROOVE ARMADA - History**

(OM RECORDS)

TRACK 2: HISTORY

**LINKIN PARK - The Catalyst**

(Warner Brothers)

Track 14: The Catalyst

**THE BLACK KEYS - Tighten Up**

(Nonesuch Records)

Track 3: Tighten Up

**MAYER HAWTHORNE - I Need You**

(Stones Throw Records)

Track 1: I Need You (w/vocals)

**DJ LOCZI - Rocking Party**www.myspace.com/djloczi

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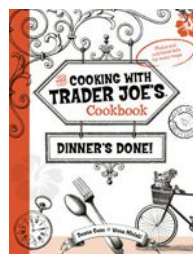
Books on our favorite things!



"The first chapter of the book shows how to infuse spirits with various flavors, and then provides options on how to develop that flavored spirit into any number of different liqueurs. Use one or more of a number of different syrup recipes to sweeten it. Make it a cream liqueur... make it a chocolate based cream liqueur. The possibilities really are endless. It's like a "Choose Your Own Adventure" book... but tastier!"—Marie Porter

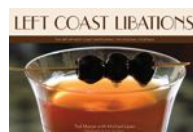
THE SPIRITED BAKER: INTOXICATING DESSERTS & POTENT POTABLES

Anybody familiar with the term "dessert in a glass" will love how mixologist Marie Porter turns concept on its head. Skip the fruitcake, and instead combine favorite spirits like Southern Comfort with traditional baking ingredients for Holiday bliss. Lynchburg Lemonade Cupcakes, Pina Colada Rum Cake, Strawberry Daiquiri Chiffon Pie are among the 160 recipes. **Marie Porter**, www.thespiritedbaker.com, \$16.99.



COOKING WITH TRADER JOE'S: DINNER'S DONE!

Trader Joe's is America's go-to source for affordable, sensational and entertaining. Like their two previous books, *Cooking With All Things Trader Joe's* and *The Trader Joe's Companion*, the authors show you how to make maximum impact with TJ's prolific spirits selection and global foodstuffs. **Deana Dunn & Wona Miniati**, www.cookingwithtraderjoes.com, \$24.95.



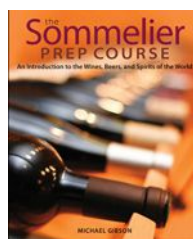
LEFT COAST LIBATIONS

With the help of two nationally renowned West Coast bartenders and lush photography, give your favorite home bartender some California sunshine in cocktail form! Witty prose provides a decisively "Left Coast" slant on topics such as the do's and don'ts of ice usage and the role egg whites have in cocktails. **Scott Bodarky and Michael Lazar**, *Left Coast Libations*, \$24.95.



MR. BOSTON HOLIDAY COCKTAILS

This slim, elegant volume brings together wintertime favorites and modern cocktails with easy-to-follow recipes and alluring photography by Ben Fink. It also includes "Trade Secrets," from keeping punch cold for hours to making real grenadine at home. Edited by **Anthony Giglio and Jim Meehan**, *Wiley*, \$15.95.



THE SOMMLIER PREP COURSE

What do you get the wine enthusiast who has everything? Inspiration and a deeper knowledge of the stuff they love, including the latest on New World and Old World wines, viticulture, fermented beverages (sake, mead), beer and spirits. **Michael Gibson**, *Wiley*, \$35.

THE BARTENDER'S BEST FRIEND, 2ND EDITION

Proof big ideas come in small packages: this contains hundreds of recipes for cocktails, from an A.B.C. to a Zorbatini. This book also ensures the reader has a well-stocked bar, from equipment to ingredients, techniques, glassware, and garnishes. **Mardee Haiden Regan**, *Wiley Paperback*, \$19.95.

ONE DAY YOU WILL

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The winner of the first-ever Spirits of Mexico Sangrita Challenge not only spiced up an old favorite, but gave the world a recipe that will keep on giving--all winter long!



Mixologist Shane Tison

The Liquid Living team and some of the nation's top agave experts convened in Old Town San Diego on Mexico's milestone 200th anniversary to witness and taste the rebirth of sangrita, in several glorious forms. While all comers in the audience had the opportunity to sample and vote for their favorite, judges Philip Soto Mares (CEO of El Duende Tequila), Kenny Kaufmann (General Manager of Coyote Café) and Todd Camburn (Co-Owner of Barrio Star) were faced with the task of picking the best of the best for the top prize.

Sangrita, in the hands of the winning mixologists, becomes the base for great cocktails that seem tailor made for the holiday season, transcending its original use as a tequila accompaniment. Both drinks have red and green components, and are sure to warm the imbiber from the inside out with their potent blends of heat and sweet.



Casa de Zapata sangrita is an all-natural mix of fresh orange and tomato juices, chilis and spices custom blended to partner with today's ultra-premium tequilas.

If you're "painting the town red" with your favorite tequila at home, why not go all the way with Casa de Zapata Sangrita?

www.casadezapata.com

"Sangre de Migrante," with Fidencio Mezcal, rendered by mixologist Shane Tison of The Randolph at Broome in New York City, emerged as the Grand Champion. Its win is attributed to its balance of savory, sweet and smoky flavors as well as its clever garnish (a fresh lemon wedge dipped in chili-spiced chocolate). It is also noteworthy, as it was the only mezcal competitor among the seven finalists.

Sangre De Migrante

2 oz Fidencio Mezcal
 3/8 oz Nuxe Alpina Walnut Liqueur
 3/8 oz Cuarenta y Tres Orange Liqueur
 1 oz Fresh Lemon Juice
 1 oz Randolph Sangrita

Randolph Sangrita Recipe


1 qt Clamato juice
 1 oz Puree of La Morena Cipolte Pepper
 1/2 oz Stubbs Mesquite Liquid Smoke
 1 oz Goya Sofrito Tomato Cooking Base
 1 t La Costena Mole Spice
 1 Barspoon Fee Bros. Aztec Chocolate Bitters
 5 Dashes McCormick Celery Salt
 1 oz Fresh Lime Juice
 1/4 oz Kosher Salt



Combine all ingredients to at least a half-gallon pitcher. Whisk briskly to incorporate all sediment. Immediately strain half into 1-liter container. Whisk briskly again and strain the remainder into container.

Eric Lorenz: Heating Things Up in Canada's Tequila Scene

Eric Lorenz, whose essay won him a spot as a 2010 Spirits of Mexico Competition Judge, likes giving his palate a workout through his passion for agave spirits. He not only enjoys discovering new tequila varieties and brands, but also sharing them with others with the same fervor he puts into his professional athletic activities.

"When I am not tasting different tequilas, I enjoy educating other people about them. Beyond that, I would like to be part of the process of bringing more premium tequila brands into Vancouver and Western Canada," he says. "Though Vancouver is widely known for its restaurants and bars, there is a big gap when it comes to the availability of quality tequilas and different varieties. It is my hope to become the tequila ambassador for Canada. It is fulfilling to educate Canadians about tequila, other agave spirits and various styles of distillation and preparation. Though I have brought many people locally in Vancouver into the pool, I now want to take that to a much greater level." 



BLUE ICE

CELEBRATE THE HOLIDAYS WITH BLUE ICE VODKA





Author Larry Nicola with son and fellow restaurateur/vodka expert Luke

Thinking Inside the VodBox

■ To recreate our VodBox experience in a home setting, position vodkas on top of a huge chunk of ice and served each part of the flight with potato chips with fancy dips.

■ The “VodBox” idea encourages responsible drinking and entertaining. People do not go into the “box” to get drunk, but extend the gastronomic experience of the dinner you are preparing, tasting rye, wheat, potatoes and different distillations that hit different parts of the palate.

■ Plan to offer no more than three to six vodkas. As an easy alternative to cocktails, offer them throughout the evening, and pair them with different courses accordingly.

■ Keep the vodka on ice at all times.

■ Be sure to pre-freeze many cordial-sized glasses so they will be ready for optimum tasting.

■ After you select the vodkas you will be serving, go to the web sites of each brand to research their individual tasting notes, point of origin, history and distillation process so you can speak about what you serve authoritatively.

RESTAURANT
IMPRESARO AND
SELF-STYLED
“VODKATEUR”
LARRY NICOLA
RINGS IN STYLISH,
SOPHISTICATED OLD
AND GLITTERING
NEW SPIRITS IDEAS
FOR THE HOLIDAYS.

BY LARRY NICOLA



WHAT A SWELL PARTY THIS IS!



What inspires me? The past.

As I look at photos of my parents from the 40s through the 60s, I am fascinated by the way they dressed, even to go to other people's houses.

It was a very sexy time for entertaining, with an emphasis on hospitality and luxury. Hosts always connected with guests and guests connected with each other. Everything sensory was a conversation starter. Ambiance was all about making people comfortable, and that's sexy. And it is once again!

When it comes to entertaining with vodka, there are so many ways you can go, especially as vodkas can be distilled from anything ranging from traditional sources such as wheat, potatoes, corn to less familiar sources like grapes, oranges, milk sugar, maple syrup, beets and various grasses and herbs. Though often associated with Russia and Poland, fine vodkas are distilled all over the world and reflect their place of origin. All of this means the possibilities for cocktails, flights and party themes can be endless!

Here are holiday theme party entertaining ideas inspired by the way we make guests feel "at home" when they visit my home-away-from-home (Nic's Martini Lounge in Beverly Hills) and our "VodBox"—a tasting room chilled to 28°F where they can sample the more than 80 variations of vodka we stock.

The Icebreaker

When my wife and I host, we greet guests with a martini the moment they walk in. A martini is attitude adjustment—a great starter for food and something that washes down all the stress of the day. It makes the best appetizer, especially as many of the classics are savory, with garnishes like blue cheese, olives, pickled tomatoes or even one that includes a pear slice and a sliver of parmesan.

The great thing about a mid-20th Century period-style holiday parties is that there are several sub themes you can work with to suit the décor or the type of food served, from 50s Las Vegas to 60s Manhattan to 40s Hollywood or Russia. Be outrageous, but keep things balanced by offering the highest quality spirits and foods you can pull together.

continued on page 18

What a Swell Party This Is *continued from page 17*

■ Look for authentic, affordable items like pickled vegetables and perogies at specialty stores catering to Russian, Polish and Eastern European clientele.

■ Project a classic period movie on the wall. I like Dr. Zhivago for the Russian theme, Casablanca for 1940s Hollywood ambiance, Rat Pack movies for 50s-60s flair. Create an Italian 50s theme with Italian Vodkas and Federico Fellini movies. Pair a 1960s French “New Wave” movie with French Vodkas.

■ Don’t forget the music! Play vinyl LP album sides to bring the past back to life. Score yourself some Frank, Dino and Sammy albums, along with Tony Bennett, Chet Baker, Miles Davis and Russian or Polish music of the era.

■ Be sure to have on hand 50s party games like Twister, Mad Libs and Hula Hoops. Charades and Dean Martin-like “roasts” are also great for keeping social flow going.

Dress for Success

■ Encourage guests to dress up in

cocktail attire or wear period outfits.

■ Chandeliers, red velvet table linens and vintage crystal are evocative accents for these various mid-century themes.

■ Glassware is one of the most important things for this party. To keep on theme, you can find period-perfect cordial and stemmed shot glasses at your local thrift store. You can also use your party as a great excuse to take out your good china.

■ Another thing you can find at Salvation Army stores true to period are bar carts. Make a dramatic entrance when you wheel out your mini-VodBox production like we do at our restaurant. Include martini fixings on the cart like olives and blue cheese, and create a memorable moment preparing martinis for your guests right off the cart.

■ Prepare fruit cocktail bases, muddled ingredients and garnishes fresh, and arrange them in fancy vintage bowls and containers. You don’t want to be seen pouring something out of a bottle. ☹

How do you top the perfect martini experience?

With olives, of course...but not just any olive will do... During the Rat Pack’s heyday, Frank, Dean, Sammy and company always had a well-dressed martini adorned with an olive and a smile. The tradition goes on today, with stars like Andy Garcia, George Lopez, Jessica Alba, Joe Mantegna, Kevin Sorbo and DonCheadle not only wanting a good martini, but the best olives available.

Olive-It (www.olivelovers.com) has become the accessory of choice for choosy martini and Bloody Mary fans, not only because these olives are 100 percent natural and chemical free. They are available in 23 different flavors and pack an additional punch of nutrition, as they are rich in vitamin E and Omega 3’s.



The Toronto-based company, which packages its green beauties in Southern California, makes a customized dirty or clean martini, Bloody Mary or one’s own “signature” cocktail easier than ever with such tongue-teasing varieites as Dirty Blue Cheese, Dirty Garlic, Dirty Jalapeno, Habanero & Garlic, Caper, Almond-Stuffed Sundried Tomato and Chipotle & Lime. The company ups the ante with their own cocktail onions, dirty martini mix and Olivatoes (pickled green tomatoes).



Nic’s Martini

Olive For This Stuff!

These martini moments were created by Larry Nicola and Nic’s lead mixologist Luis Alberto Sanchez (*who also shot the photos*).

Nic’s Martini

3½ oz Ketel One Vodka
Garnish: two tomolives*
on a pick (*tomolives are small pickled tomatoes that look like olives*)

What a Nice Pear You Have

2½ oz Grey Goose
“Poire” Vodka
1 oz fresh pear juice
Garnish: shaved Parmesan
(1 in. x 2 in.)

Maytag Repairman

3½ oz Chopin Vodka
Garnish: 2 ea. Maytag blue cheese stuffed olives on a pick

Pomegranating

2 oz Krol Vodka
1 oz Pomegranate juice
½ oz Pineapple juice
Splash of fresh sweet & sour
Garnish: Blueberry, raspberry, blackberry
(*Note: This drink should be frothy*)



THE ENLIGHTENED VODKA

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The “Flight” Deck

Monique Farah, lead VodBox Aficionado at Nic’s Beverly Hills, helps you prep for party takeoff with focused vodka selections

After taking into account the hundreds of tastings I have guided, as well as the different flavor profiles that each vodka holds, I have come up with these special vodka flight “patterns.” Although mixing and matching vodkas is challenging, the right flights contain the character and flavors best suited for your holiday foods and each other.

Traditional Vodka Partnerships:

What to serve with your hearty, homespun main courses

APPETIZER:

Effen: The graininess actually pairs well with any savory dish, because it compliments the salt and spice perfectly. The crisp quality makes it also a nice companion to the cranberries and other citrus dishes.



3 Favorite Polish Vodkas:

Luksusowa: This potato vodka has a way of filling up your whole mouth with flavor, while keeping a smooth yet active finish.

Sobieski: Distilled once through continuous distillation, Sobieski captures the spirit of traditional Polish rye.

Ultimat: Although it has three different flavor components, the bite is so minimal, that it takes on the characteristics of what ever you choose to mix it with (especially citrus based drinks).



Main Course:

The Jewel of Russia, “Ultra”: With robust wheat flavors in the front and a soft and velvety back, the Jewel of Russia should go to the Jewel of the dinner table--the big bird. It has enough character to stand up to the main course without overshadowing it.

Dessert:

Zubrowka: This polish rye vodka with a small blade of bison grass in the bottle has a complex, earthy to sweet finish with traces of cocoa, cinnamon and vanilla. Traditionally it is enjoyed with apple juice and pressed apples, or poured over vanilla ice cream!



Leaders of the Pack

These Ultra-Premium vodkas are so superb, it would be a crime to mix them with anything else.

Kauffman “Luxury”: At 14 times distilled, it is not only the highest distilled vodka in the world, but it’s the only Vintage vodka as well. Made from a luxe mash of wheat, the flavor lends more to a floral palate, but without perfume aftertaste.

Beluga “Gold Line”: A painstaking six-month process is required to produce this vodka, making it a cut above the rest. There is not a trace of bite to speak of, which makes it perfect to sip on throughout the night. The problem is, once you taste this luxury vodka, you will never want anything else.

Uluvka: Its flavor components of barley wheat and rye, have not only great historical relevance to the brand, but they also keep the flavors of the finish ever changing, as you sip on this spirit.



Master of Disguise

For Scotch, Whiskey and Bourbon Fans

XO: Made from 5 different kind of wheat, including the Black wheat, this vodka has a natural earthy to spicy sweet finish that Bourban, Scotch and Whiskey drinkers can appreciate.

666: Don’t let the name fool you! this Tasmanian vodka is anything but evil. Made from Barley and Charcoal filtered, this vodka tends to have traces of Cocoa in the finish. Single Malt drinkers will like that it has rich flavor and active finish.



3 LLM’s Favorite Russian Vodkas:

Jewel of Russia “Ultra”: Additional rectification and slow filtration during distillation results in a smooth, sophisticated and versatile vodka.

Imperia Vodka: Part of the Russian Standard family of vodkas, Imperia is made from winter wheat (which is a softer wheat than most) and distilled 8 times.

Stolichnaya “Elit”: During distillation, the “alpha” portion of the spirit is mixed with specially balanced water and filtered three times in an -18°C tank for 10 hours. Two more filtering cycles ensure velvety perfection.



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FEATURE

The “Flight” Deck

continued from page 21

For Gin Fans

Reyka: This Icelandic vodka is not only produced in the only eco- friendly distillery on the planet, but also nicknamed the “Dean Martin vodka”, for its traditional bite and icy flavors, this vodka will make you think twice about ordering gin.

Wine Lovers

Idol: From the wine region of Burgandy, France, this exquisite vodka is made from the mash of Pinot Noir and Chardonnay Grapes. 7 times distilled and 5 times filtered, you can taste the traces of grapes in the citrus finish.

Other “Worldly” Selections

Prairie: This American vodka is not only made from organic corn, it’s amazingly smooth, with a velvety finish that is almost buttery.

42 Below: Thanks to New Zealand having the cleanest air in the world, and crystal clear water, this simple yet sophisticated vodka provides a light and lovely finish.

KAI: Made from yellow blossom rice, this unexpected surprise from Vietnam has a natural, almost Saki finish. It rolls on your tongue and then dries everything in your mouth, and becomes almost chewy. It is surprisingly smooth with an interesting innovative flavor profile.



LLM Recommends:

Lithuanian Vodka: This surprising portfolio of all natural, premium smooth Lithuanian vodkas (available in Original, Gold and Cranberry, Cherry and Raspberry Flavors) bring out the mixologist in everybody.

Stumbras: This collection of award premium vodkas are offered in three varietals (Buffalo Grass, Wheat and Rye) made all the more special as grass and grains are hand placed with care into the bottles.

Ozone Vodka: This premium vodka achieves optimum purity by being distilled through three zones—including five filtrations through filtered spring water and five times distilled.

ORIGINAL LITHUANIAN VODKA

APPROVED EUROPEAN GEOGRAPHICAL INDICATION.
MADE IN THE CENTER OF EUROPE.

A simple spot on the map can be unique.
Just like this, pointing at the center of Europe.
Surrounded by vast green forests, more than
3000 crystal clear lakes and unique nature,
it's a perfect place to blend Lithuanian spirits.



LITHUANIAN SPIRITS
Original Lithuanian vodka,
Trejos devynerios, Traukinė

Geographical indication identifies a spirit drink as originating in the territory of a country, or a region or locality in that territory, where a given quality, reputation or other characteristic of that spirit drink is essentially attributable to its geographical origin.

 Campaign financed with aid from the European Union

More information at:
e-mail: export@lithuanianspirits.com;
ph.: +370-5-2786061;
fax: +370-5-2786087.

OZONE depletion



Only **YOU** can prevent OZONE depletion!

The OZONE is something that must be protected and respected. People regard it as a life force directly connected to their well-being and sense of belonging. You have a responsibility to do your part to prevent OZONE depletion so there will be enough of it to go around. Therefore, be sure your bar is stocked with enough OZONE to maintain the life of the party.

Clean, crisp and environmentally conscious OZONE vodka is distilled five times using only glacial spring water and wild-grown grain from the rolling fields of Lithuania. It is perfected with a five-time filtration process resulting in the purest-tasting vodka around.

Be in the know—that those you serve like their OZONE pure and refreshing!



Explore your OZONE

OZONE Vodka, 40% Alc./Vol. (80 proof) 100% grain neutral spirits.
Please explore your OZONE Vodka responsibly.
Imported exclusively by B&I Overseas Trading, Inc., Van Nuys CA.

Some Like it Hot!

Heat up your holiday gatherings with surprising, seductive, and not necessarily traditional heated cocktails. **By Elyse Glickman**



Spiced Hibiscus Punch

A good host can be counted on to not only put out plenty of food, but also have on hand such warm, welcoming standbys as Eggnog, Hot Toddys, Irish Coffee and other favorites. In recent years, however, as the global village has expanded, so has the definition of “traditional,” especially when it comes to a new breed of heated cocktails that combine a wide variety of spirits and favorite food ingredients.

Spiced Hibiscus Punch

- 1 oz Giffard Pear Liqueur
- 1 oz Pinot Noir
- ½ oz Gin
- ¼ oz Fresh Lemon Juice
- ¼ oz Syrup from Wild Hibiscus Flowers In Syrup
- 2 oz Hot Cinnamon Spice Tea

Stir all ingredients together and serve warm. Garnish with Wild Hibiscus Flower.

Amarula Vodka Espresso

- 1 oz Amarula Cream
- 1 oz Vodka
- 2 oz Espresso
- 2 T superfine sugar (or to taste)

Shake coffee, vodka and sugar together strain into an espresso cup, and layer Amarula Cream on top. Garnish with coffee beans or a chocolate cookie.



Wild Hibiscus Holiday Eggnog Cheer

(Serves 8)

- 4 eggs
- ½ c Sugar
- 1 c cream
- 1½ c 2% Milk
- 1 c Infused Rum *
- ½ c Wild Hibiscus Infused Navan Vanilla Cognac **
- ½ c Wild Hibiscus Flower Puree

Separate the yolk from the white. Add ¼ cup sugar and cream to the whites. Whip the egg whites and sugar together until stiff. Then add remaining sugar to the yolks and beat together until smooth, then slowly add the crème, milk, rum, liqueur and Wild Hibiscus puree while stirring constantly. Fold together the two mixtures. Finish each serving with fresh grated nutmeg.

* To make Infused Rum – to a bottle of white rum add one vanilla bean (sliced lengthwise), one cinnamon stick, five cloves and pinch of fresh ground nutmeg. Let sit for 24 hours before use.

** To make Wild Hibiscus Infused Cognac – Place five flowers into one bottle of Navan Vanilla Cognac. Let sit for 24 hours, then strain out the Wild Hibiscus Flowers.



Hot Mulled Cider

Tim McCaffery, Chief Mixologist at Lime Tree Cove

- 2 oz Bacardi Superior Rum
- 1 c Apple Cider
- 1 T honey or sugar
- 2 cloves
- Dash of all spice
- Lime Tree Cove Cinnamon Harvest Cocktail Sugar

Combine all ingredients and heat. Strain into glass or ceramic mug rimmed with Cinnamon Harvest Cocktail Sugar.

Hot Chocolate with Rum

(Serves 1)

- 2 oz Bacardi Black Rum
- 1 c of your favorite hot chocolate
- Whipped Cream
- Chocolate Shavings
- Lime Tree Cove Sweet Mint Cocktail Sugar

Make hot chocolate, and add rum. Pour into a glass or mug that can handle hot liquid, rimmed with Lime Tree Cove Sweet Mint Sugar. Top with whipped cream and chocolate shavings.



Chambord White Chocolate Cocoa

- 3/4 oz Chambord Liqueur
- 3/4 oz Crème de Cacao
- 6 oz Steamed Milk
- 1 1/2 oz white chocolate sauce

Fill glass coffee cup with boiling water to pre-heat, then pour out water. Mix white chocolate sauce and steamed milk in coffee cup. Add Chambord and crème de cacao and stir. Garnish with marshmallows. Note: Additional garnishes can include whipped cream with a raspberry and chocolate shavings.

Hum Glug

- 3 c Port wine
- 3 oz Hum Liqueur
- 2 pinches allspice
- 2 pinches cloves
- 4 orange zests
- Pomegranate seeds

In a saucepan, heat up the Port and Hum, and add the spices. Strain into teacups. Garnish with pomegranate seeds


Warm Apple Crisp

- 1 1/2 oz Woodford Reserve Bourbon
- 2 oz apple cider
- 1 t brown sugar
- 1/2 tsp. Maple Syrup
- 1/4 red apple, muddled

Muddle 1/4 of a red apple. Heat apple cider and maple syrup. Once heated, stir in sugar until melted. Take off the heat. Shake heated mixture, Woodford Reserve Bourbon and muddled red apple. Pour into a martini glass and finish with a cinnamon stick and slice of apple.

Hum Liqueur Cider Rojo

- 1 oz Hum Liqueur
- Heated apple cider
- Lemon twist, cinnamon stick, cloves or a pear sliced dusted in cinnamon sugar for garnish

Pour Hum Liqueur into a glass or mug, and top off with heated apple cider and garnish to taste. 

The Hotter Toddy

Modern takes on the Toddy by Dean Phillips, CEO of Phillips Distilling Company

Since a hot toddy can be topped off with a wide range of spirits, incorporating regularly available liquor like vodka can create a whole new type of toddy, according to Dean Phillips. The sweet melon note of Prairie Organic Vodka goes perfectly with the traditional recipes of mixing honey and lemon juice as well as one of his favorites, the Apple Cider Toddy.



The Hot Apple Toddy

Original 17th Century Recipe adapted by Christy Pope and Chad Soloman

- 2 oz Laird's Applejack
- 1/2 oz Demerara Syrup
- 3 oz boiling water
- 1/2 baked apple

Build the drink in a toddy mug. Stir, add the garnish and sprinkle top with freshly grated nutmeg.

Apple Cider Toddy

- 1 1/2 oz Prairie Organic Vodka
- 4 oz hot apple cider
- 1 cinnamon stick

Pour ingredients into a mug, fill with natural hot apple cider and garnish with a cinnamon stick.

Canadian Toddy

- 1 1/2 ounces Revel Stoke Spiced Whiskey
- 1 t honey
- 1 t lemon juice
- 3 oz hot water
- 1 cinnamon stick

Stir the honey and lemon juice into hot water, allow it to cool slightly, and add in Revel Stoke Spiced whiskey. Garnish with a slice of lemon and a cinnamon stick.

Al's Peppermint Paddy

Named for Al Dorcsh, Phillips Peppermint Schnapps founder

- 1 oz Phillips Peppermint Schnapps
- 1/3 oz Bourbon or Phillips Union Vanilla Whiskey
- 3 oz Hot Chocolate

Combine ingredients and top with fresh whipped cream and garnish with a sprig of mint. 



Revelers Toasting by An Open Fire...



If you're still shopping for spirited gifts, look to New Orleans for inspiration. The **2010 Tales of the Cocktail** sneak-previewed jazzy new libations as well as alluring gift presentations of classic spirits and seasonal favorites.



While fragrance remains one of the most popular gift choices, Italy's Distilleria Bottega intrigued Tales attendees the fragrant and beautifully bottled **Alexander Grappolo Grappa di Prosecco** (\$105.00, 750 ml). www.alexander.it

OXLEY GIN (\$50.00, 1L) not only comes in a bar-enhancing bottle, but is also limited-edition by nature. The velvety-smooth gin (sampled in one of the most buzzed-about Tales tasting rooms) is hand-crafted in small batches — only 240 bottles produced per day. Each bottle is individually numbered. www.oxleygin.com



Rum enthusiasts would be proud to be among the first on their block to experience **Dos Maderas 5+3** (\$29.99) and **Dos Maderas 5+5** (\$35.99). These ultra-premium rums were unveiled at this year's Tales, served neat and at a "Do It Yourself" bar where

they could mix and muddle their own creations — a great conversation starting activity for your holiday party, by the way. www.bodegas-williams-humbert.com

Solerno Liqueur (\$36.99, 750 ml), infused with blood orange fruit and extraction of the essential oils from the fruit's skin, is comprised of a special blend of small batch distillates, each crafted in old fashioned Alembic stills in Italy with an infusion. www.solernoliqueur.com



The runaway success of the elegantly bottled **Agave 99** Silver, Reposado and Anejo at Tales of the Cocktail's VIP Lagniappe Lounge suggests they make great gifts. The luxe, art nouveau-inspired bottles (\$39.99 750 ml, \$49.99 750 ml, and \$54.99 750 ml respectively) shows tequila enthusiast friends how much you care. www.oldtowntequila.com



Made from 100% Vidal grapes, the 2007 vintage of **Inniskillin's Vidal Pearl Ice Wine** (\$60), with its notes of nectarine, papaya, lychee, tangerine and orange blossoms is a sensual alternative to champagne on New Year's Eve, and pairs beautifully with cheese, nuts, fruits and other light bites. www.inniskillin.com



The **Courvoisier Connoisseur Collection** offers the generous gift giver (or the lucky recipient) luxury at several price points. Courvoisier 12 (\$49.99 750 ml) is distinguished by almond, raisin and orange marmalade notes. Courvoisier 21 (\$250.00 750 ml) aged in warehouses for over two decades to develop its richness and heady aromatic style. www.courvoisier.com



For those who want to "give American" this holiday, **4 Orange Premium Vodka** (\$24.99 for a 750 ml bottle), the world's first vodka distilled exclusively with four types of Florida oranges (Parson Brown, Temple, Valencia and Hamlin), is an ideal choice and perfect foundation for cranberry and pomegranate cocktails. www.4orangevodka.com



Belvedere Vodka, a long-standing favorite at Tales of the Cocktail (and practically everywhere else) ups the ante for the 2010 Holiday season with the reintroduction of its show-stopping **Limited Edition Silver Bottle** (\$74.99 1.75 L, \$29.99 750 ml). www.belvederevodka.com



Hum Botanical Spirit (\$44.99 750 ml) is the brainchild of mixologists Adam Seger (Chicago) and Joe McCanta (London), who infused organic rum with fair trade hibiscus, organic ginger, green cardamom and kaffir lime to create the beautifully balanced spirit. www.humspirits.com



Veuve Clicquot's Le Fridge (\$50), a stylish and retro-design tribute to Veuve Clicquot Yellow Label, chills champagne in style for up to two hours. www.bottlebuys.com and www.wallywine.com.

This eco-friendly **"tree"** designed by Avi Kendi/Metal Dimension (\$250) in collaboration with internationally popular restaurant group Sushisamba is fashion meeting function for holiday cocktail-tailing and all year round. www.sushisamba.com



Handy items for the home bar that add a festive touch of class include Fluffy Co's hand-made wall-mount **bottle openers** (\$34) at www.fluffyco.com and Vynebar's wall-mountable vertical **wine storage systems** (\$50) www.vynebar.com. Both add lounge-y flair to any home bar or kitchen.



The **Amber Martini Glass** (\$49) is adorned with your choice of black, blue, pink, green and ruby crystals. Her gentleman friend, **Black Tie Martini Glass** (\$49), is also a charmer. www.unoallavolta.com.

Blomster lantern



Ikea pours on old-world European charm with a modern twist and timelessly good prices. Vibrant finds include their STJÄLK vase (\$9.99), Blomster lantern (\$14.99) and Birgit throw (\$34.99)



STJÄLK vase



Birgit throw

The Fresh Wave Soy Kitchen Candle (\$18) is not only dressed in holiday style, but also full of natural, season-perfect fragrance — lime, pine needle, aniseed, clove and cedar wood — that mask other aromas that may conflict with a carefully-planned holiday theme. **Bed Bath & Beyond** or www.freshwaveworks.com



Give your favorite home bartender a **Ninja Master Prep Food Processor** (\$60) early so he/she can give guests consistently perfect cocktails. www.ninjaoffer.com, Amazon.com, Macy's and Bed, Bath & Beyond.



Bloomingdales' Pendleton Wool Throws bundled in leather carriers (\$99.99) add homespun warmth to urban dwellings and country homes alike. www.bloomingdales.com



The Original Disposable Flask (\$2.99) is a suitable stocking stuffer for every sports fan and outdoors-y person on your list. Discounts available for larger quantity orders. www.DisposableFlasks.com



Elise Barnard Griffin, 2nd generation winery executive at Barnard Griffin Winery, offers her thoughts on the best wine picks for these “Not Just Another Day at the Office” Party ideas.



The Bling Party

This theme is not only great for New Year's Eve, but also office parties populated by young, hip and “creative” staffs. Serve Beef Wellington to your guests as the lead small plate item, which is in aluminum foil part of its presentation. Encourage them to create their own Holiday decorations, hats, belts and more out of the foil. Hilarity will ensue!

Pair with: Beef friendly **2008 Tulip Cabernet Sauvignon**, winner of the Best Red, Best Cabernet and Best of Show at a recent edition of the Washington State Wine Competition. This cab is rich, dense and concentrated with amazing purity of flavor, with notes of cherry and mineral with hints of bittersweet chocolate. Well-integrated oak-spice accents take the back seat to the amazing fruit.

MOZZA!

This office party idea with a literal twist has a fun team-building element to it. With the office kitchen stove or a portable stove/burner, everybody gets to make their own ball of Mozzarella like one sees in an Italian Deli. There are many great recipes online, and as the perfect accompaniment, we suggest serving the handmade Mozzarella with Italian cured meats.

Pair with: **Barnard Griffin Reserve Chardonnay**, which pairs with cheese thanks to its complex range of pineapple, pear and toasted wood flavors.

Italian Food/Build Your Own Bruschetta Bar

A healthier alternative to familiar passed appetizers such as flat-bread pizza or fried risotto balls. In its lightest form, it could be thought of as an Italian version of salsa, starting with a base of tomatoes, olive oil and onions. Guests who would like to indulge can also add thin-sliced salami, prociutto and sharp Italian cheese to their toppings.



Barnard Griffin Reserve 2009 Malbec is ideal for Italian or Mediterranean-themed holiday gatherings where rich, tomato-sauced dishes and spicy foods are served. The wine weaves together a complex array of black currant, cinnamon and cracked pepper aromas, and boasts luscious, sleek blackberry flavors with a stylish streak of hard winery.

Zorba the Geek (Hi-Tech Workers) Office Party

Put out an exorbitant “Build Your Own Gyros” display of meats and condiments complete with an authentic Greek Vertical Turning Spit Broiler.

Pair with: **Barnard Griffin Reserve 2007 Petit Verdot**, which features aromas of vanilla, mocha and clove with menthol and leather accents. The dense, well-concentrated character boasts an exotic core of high-toned pomegranate, candied orange peel and subtle sassafras flavors.


“GAME To Take On 2011” Party

As a challenge to your co-workers and bosses, and as a provocative play on New Year's Eve resolutions, ask each person how they plan to improve their “game” in and out of the office. Themed entrée and small plate items might include Duck, Bison and other game meats.

Pair with: **Barnard Griffin Reserve 2006 Petit Verdot**, with its inviting, warm aromas of plum, violets and stone supported by subtle notes of wood spice and vanilla. Possesses a dense core of pomegranate, blueberry preserves and plum flavors. Dusty tannins add structure to the mineral-infused, moderate finish.

Pot Luck

If you are throwing a Pot Luck office party, you never know what people will bring, which can really make it the supreme challenge for wine pairing.

Pair with: **Barnard Griffin 2009 Rose** is arguably the most food friendly wine in the world as it goes with everything. Why? It boasts a range of complex flavors built around racy strawberry and tart orange with hints of melon rind and peach. It also impresses all kinds of wine drinkers because of its perfect balance between rich, concentrated flavors and mouthwatering acidity. 

Conversation-starting Host/Hostess Gifts

Barnard Griffin 2009 Viognier bursts with aromas of mineral-infused dried pineapple and citrus. It's crisp, refreshing acidity nicely supports complex layers of apple, pear and orange flavors. It compliments shellfish and is outstanding as an aperitif.



Better than Bubbly on New Year's Eve?

Sometimes people hit the Champagne a little too hard, and consequently the sugar and carbonation can take its toll. On the other hand, Riesling,—an up and comer on the rediscovered wine chart — is a delicious and manageable alternative to Champagne: The widely acclaimed **Barnard Griffin 2009 Riesling** greets the palate with tiers of ripe fruit flavors ranging from tangerine to crisp apple. Hints of pear, flint and orange blossom add intrigue and nuance to this elegant wine.



HERE'S TO THOSE
— *who lead* —
AND NOT FOLLOW.

*Azunia Tequila is produced from only the best aged
Blue Weber Agave located in the heart of Jalisco, Mexico.
It is here where Azunia is perfectly crafted
for your enjoyment.*

Azuniatequila.com



Azunia.
TEQUILA

Live Exceptionally Smooth.

Beautiful to the Core

Winter air is deliciously brisk and crisp, as are apples and pears. While the balanced sweet/tart flavor of “core” fruits make them a natural choice for seasonal cocktails, they also provide a nice canvas for various spices and harmonious counterbalance with gin, vodka, tequila and other spirits.



Sobieski Signature Yuletide Punch

Francesco LaFranconi
16 servings

- 1-750 ml Bottle Sobieski Polish Vodka
- 4 cups chai tea (sweetened according to taste)
- 4 cups clear apple juice
- 2 whole orange cut in slices
- 2 whole red apple cut in slices
- 1-2 teaspoon Orange Bitters

Mix all ingredients in large bowl and garnish with seasonal fruit slices.



Harvest Moon

- 1.5 oz Tequila Avión Añejo
- 1 oz apple liqueur
- 1/4 oz pear juice
- Splash of egg white
- Dash of fresh lemon
- Pinch of ground cinnamon

In a shaker, add all ingredients over ice, shake and strain. Can be served straight up or on the rocks. Garnish with a thinly sliced pear.

Holiday Pearadise

- 1 1/2 oz Tequila Avión Reposado
- 1 oz pear juice
- 1 1/5 oz honey/orange marmalade syrup
- 1/2 oz lemon juice
- Sliced plum (reserve one slice for garnish)

Muddle 3/4 of the plum with honey syrup in a shaker. Add all ingredients, shake and strain. Warm over low heat and serve.

Apple Face

Angus Zou, Marquee Lounge, Taipei, Taiwan

- 2/3 oz Tanqueray Gin
- 3/4 oz Calvados
- 1/2 oz green apple puree
- 1/2 oz pear puree
- 1/2 oz green apple-infused simple syrup
- 1/2 oz lemon juice
- 2/3 to 1/2 oz apple juice

Combine liquid ingredients in a shaker and shake vigorously. Strain into martini glass

Cloud Nine

Guillaume Jubien, Grey Goose Brand Ambassador

- 1 1/2 oz GREY GOOSE® La Poire Flavored Vodka
- 1 oz Japanese Sake
- 1 oz Lychee fresh juice
- 1/2 oz lime juice
- 1 strip lemon grass

In a shaker, muddle one inch of lemongrass. Add all ingredients to a cocktail shaker filled with ice. Shake vigorously, and double strain into a chilled martini glass. Pro tip: For best quality lychee juice, blend lychee nuts and strain.

Green Eye

Guillaume Jubien, Grey Goose Brand Ambassador

- 1 1/2 oz GREY GOOSE LA POIRE® Vodka
- 1/2 oz St Germain Elderflower
- 1 oz Pear nectar
- 1/2 oz Fresh Squeeze lime juice
- 1/2 oz Cucumber juice
- 1 oz Green Eye infusion
- 1/4 oz Agave syrup

Combine all ingredients in a shaker and shake vigorously and double strain into rocks glass. Garnish with a branch fresh oregano and cucumber slice, or use a leaf of mixed micro herbs.

Mount Gay Rum Spice Night

- 1 1/2 oz Mount Gay Eclipse Rum
- 1 1/2 oz scented apple juice (see below)
- 1/2 oz fresh carrot juice
- 1/4 oz fresh lemon juice
- 1/4 oz maple syrup
- 1 t fresh ginger juice*

*Make the scented apple juice the day before, by combining 3 to 4 whole allspice pods with one cracked cinnamon stick per 2 cups of apple juice. Refrigerate overnight.

Place all ingredients except garnish in a cocktail shaker. Add ice and shake vigorously. Strain into a chilled cocktail or martini glass. Garnish with whole allspice pods—they will float atop the cocktail.



The Forbidden Fruit

CLEO Los Angeles

- 1 1/2 oz Stoli Apple
- 3 slices of apple, muddled
- 3/4 oz Lime Juice
- 1/2 oz Simple Syrup
- 1/4 oz Passion Fruit Puree
- 1/4 oz Cointreau
- Li Hing Mui powder (salty dried plum spice) for rim and garnish.

Shake, strain into martini glass rimmed with Li Hing Mui Rim. Garnish with dried apple slice coated with Li Hing Powder

continued on page 34

VERMONT *Spirits*

THE ESSENCE
OF VERMONT...DISTILLED.



Vermont Gold Vodka is a pure, delicate vodka distilled from the sap of maple trees, the very essence of Vermont.

★★★★★

CLASSIC. HIGHEST RECOMMENDATION.

“A new gold standard for a non-grain vodka.
Worth every bloody cent.”

E. Paul Pacult, The Spirit Journal

VERMONT SPIRITS, ST. JOHNSBURY, VT 40% ABV

The 900 West Lounge Apple & Pear Collins

Vancouver, Canada

1 3/4 oz Bombay Sapphire
1/2 oz lemon juice
2 slices pear
1 slice apple
1/2 oz fresh pear nectar
2 teaspoons brown sugar
Lightly dusted with fresh
ground cinnamon

Muddle fruit in base of glass. Add lemon juice, simple syrup, and Bombay Sapphire. Stir well with lots of ice. Garnish with lemon wedge and apple slice.



The Pear Tree

1 1/2 oz St. Germain Elderflower Liqueur
1 1/2 oz pear vodka
1/2 oz lime juice, freshly squeezed
1 dash Angostura Bitters

Shake all ingredients with ice and strain into a chilled martini glass. Garnish with a slice of D'Anjou pear and a sprinkle of cinnamon or nutmeg.

White Negroni

Aki Wang, Indulge Lounge,
Taipei, Taiwan

1 3/4 oz Hendrick's Gin
3/4 oz Cloudy Bay Sauvignon Blanc
1/3 oz Suze Gentiane Apertif
3/4 oz Clear Apple Juice
Fresh Grapefruit Zest

Combine liquid ingredients in a shaker and gently stir. Pour into a champagne flute and garnish with grapefruit zest.

Autumn Spondor

Leah Caplan,
The Washington Hotel,
Washington Island, WI

2 oz Death's Door Gin
4 oz fresh apple cider
3 dashes Angostura Bitters
Fresh Rosemary
Honeycrisp Apples

Build drink in an ice filled glass. Pour in gin and top glass with apple cider. Stir. Place dashes of bitters the drink and garnish with an apple slice impaled by a rosemary sprig.



Gingerbread Apple-Tini


Tim McCaffery
Chief Mixologist at
Lime Tree Cove

3 oz Grey Goose Vodka
3 oz Apple Cider
Splash fresh lemon juice
Dash of honey
Cinnamon stick
1 c ice
Lime Tree Cove Gingerbread
Cocktail Sugar

Mix vodka, apple cider, lemon juice and honey, pour over ice and shake. Wet rim of glass with a fruit slice, and dip into gingerbread cocktail sugar. Strain cocktail into glass and garnish with a cinnamon stick.

Apple Cobbler

1 oz Licor 43
1 oz Apple Juice
1/2 oz Southern Comfort
Top with 1 oz of
Yellow Tail Cabernet
Apple slices for garnish
Cinnamon stick for garnish

Combine all ingredients in a mixing glass except Cabernet. Shake with ice and strain over ice in a tall glass. Top with Cabernet. 

Visit us online at
liquidlivingmagazine.com
for more cocktail recipes.

Johnny Appleseed

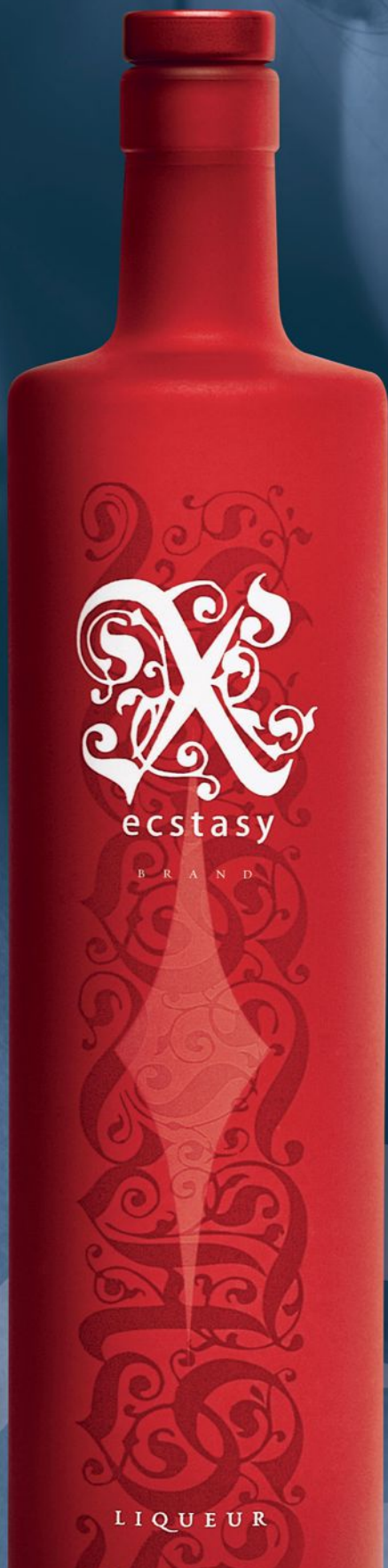
Brian Miller

1/2 oz St. Germain
1 oz Calvados VSOP
1 oz apple brandy* of choice
(Liquid Living likes Laird's Straight Apple Brandy)
1/2 oz dry vermouth
2 dashes Absinthe of choice
(Liquid Living likes Le Tourment)

Pour ingredients into an ice filled shaker. Stir until cold then strain into a coupe glass. Garnish with a lemon twist.



EXPERIENCE IT.



An unforgettable fusion of pomegranate,
exotic herbs, and caffeine. 70 proof, clear
in color, every drop is designed to delight
your palate and indulge your senses.

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Russell Skall

As Corporate Executive Chef of Fleming's Prime Steakhouse & Wine Bar, Russell Skall is recognized for expanding creative boundaries for American steakhouses. He selected the following recipes exclusively for Liquid Living readers, especially with the knowledge that Fleming's is a popular destination for wine lovers, and inspiration for many dinner party ideas.

"My recipes are made from scratch using the freshest ingredients, presenting a vast array of flavor profiles and innovative menu choices," says Skall. "It's the same kind of mindset that any savvy person planning his or her holiday menu would follow."



Chicken Alsace: Topped with Prosciutto and Brie, White Wine Apple and Beurre Blanc

Serves 4

4-8 oz Chicken Breast
8-1 oz Brie slices
8-4 oz Prosciutto slices
1 T chopped parsley
6 oz White Wine Apple Beurre Blanc sauce

Chicken Preparation:

Place the chicken breast, skin side up, on a half sheet pan then bake in a 375° oven for 15-20 minutes or until done. Pull the chicken out of the oven, cut the brie cheese into 1/4" wide x 4" long slices. Lay the cheese on top of the chicken. Stack 2 slices of prosciutto on top of each chicken breast. Place the chicken under the broiler for 45 seconds to crisp up the prosciutto. Place 1 chicken breast on each plate and ladle 1 1/2 oz of the sauce around the chicken. Garnish with chopped parsley.

White Wine Apple Beurre Blanc for Chicken

1/2 oz olive oil
1 rough-cut shallot
2 cloves rough-cut garlic
1 bay leaf
4 T Canyon Road, Chardonnay California, 2009
2 T brandy
1/2 c apple juice
2 T lemon juice
1/4 c heavy cream
1/8 T white pepper
1/2 lb butter, lightly salted

In a saucepot set on medium high heat add olive oil. When hot add rough cut shallots and garlic and bay leaf, sauté for 4-5 minutes. Deglaze with white wine, brandy, apple juice, and lemon juice, cooking until almost dry. Add cream and white pepper reducing to half the volume.

Cut butter into 1" pieces and slowly add to reduction adding more butter as it melts in sauce. Continue until all butter is incorporated and then strain.



Marinated Ribeye Truffle Jus and Red Onion Confit

Serves 10

- 10-5 oz Marinated Ribeye Steaks (coated in a marinade of 5 T of Lawry's seasoning and 1 cup corn oil for 12 hours beforehand)
- 200 baby carrots with tops
- 2 oz butter, lightly salted
- 10 oz Truffle Au Jus (McCormick's Au Jus mix combined with 1 pint water and 1 T truffle oil)


Chives ¼' diced as needed, to taste
Salt & Pepper blend to taste

Steak Preparation:

Season both sides of the steak with salt and pepper, then sear in a broiler until medium rare. Peel carrots leaving 1" of tops on each carrot, then cut down to 4" long. Blanch carrots in a steamer for 4-5 minutes until just tender. Melt butter in a 10" sauté pan set on medium high heat. Add carrots and season with the salt and pepper. Prepare the onion confit according to the recipe below, then place 10z. on each plate, spread out on the left side. Set the ribeye on top of the onions so that some onions can still be seen and the steak leaning against your mashed potato side. Place the carrots with the tops up leaning against the steak. Stir Truffle Au Jus well then ladle 1 oz. onto each steak. Sprinkle over the steak and onions.

Red Onion Confit for Steak

- 2¼ lbs Red onion, julienne cut 1/8" thick
- 3 oz butter
- 1½ c red wine vinegar
- ¼ cup 14 Hands, Cabernet Sauvignon, Washington, 2007
- 1 c sugar
- 1 t salt
- 1 t black pepper, table grind

Melt butter in a large sauté pan set on medium high heat. Remove skin on the onions then cut in half. Cross cut the onion into 1/8" wide julienne and add to the butter. Sauté until lightly browned and tender, about 20 minutes. Add vinegar, wine and sugar and simmer on medium heat until the liquid has a syrupy consistency. Stir in the salt and pepper and blend well. 



Pairing Recommendations:

- Liquid Living recommends two distinguished wines from the Ribera del Duero region, located in Spain's northern plateau about a 1½ hour drive north-west from Madrid. Both are made from the Tempranillo grape varietal, often referred to as Spain's 'noble grape' and are excellent options for either poultry or beef.



Bodegas A. Fernández Tinto Pesquera 2007

Tasting Notes: Superb vineyard selection of the Tempranillo bunches during an exceptionally cool year in the Ribera del Duero resulted in a crisp, yet elegant and beautifully balanced expression of the Tempranillo varietal. Bright raspberry fruit is underscored by a brisk, regional Pesquera (Spain) minerality and integrated tannins.

www.pesqueraafernandez.com



Bodegas Comenge Crianza 2005

Tasting Notes: Made from 100% Tempranillo grapes from Ribera del Duero, Spain, the wine is deep cherry red in the glass, with a highly complex bouquet of red fruit, wild flowers, exotic spices such as coffee and licorice and lightly toasted wood. On the palate it is inviting, very potent and has a rich, extraordinarily long finish.

www.comenge.com

Frosty Mug Fillers

If anybody knows about seasonally sensational beer, ale and stout, it's Adam Carbonell, President of the San Diego Brewers Guild and a Founder of San Diego Beer Week. With a resume that includes Karl Strauss, Coronado, Backstreet and Ballast Point to name a few, he's an authority on what beers will be pleasing our palates this holiday season!



CBC Winterbrew

One of the best examples of a winter warmer from Coronado Brewing Co. Normally, Christmas spice and beer's a hard sell for me but this hits the mark perfectly.

Editor's Pick

Deschutes Brewery's Jubelale 2010

This dark, hoppy ale has a strong, pronounced backbone, a lush head and reddish brown color along with a full-bodied mouth feel. Nice alternative to the sweeter holiday brews on the market.



Ichabod

This one from Alpine Beer Company changes from year to year, and I can't wait for this new batch. It's made with fresh pumpkin, cinnamon, nutmeg and left to carefully sour for 18 months in wine barrels.

Winter Yulesmith

The annual holiday favorite from the folks at Alesmith is a Double Red with a nice malt background to complement the huge hop flavor.

Santa's Little Helper

Chocolate, roasted coffee, caramel, and black as tar. Everything you'd ever want in a holiday nightcap from Port Brewing.

Victory At Sea

An insanely delicious Coffee Vanilla Imperial Porter from Ballast Point Brewing Co. Brewed with coffee from local roasters Café Calabria and natural vanilla. Skip the coffee after dinner with this fantastic brew.



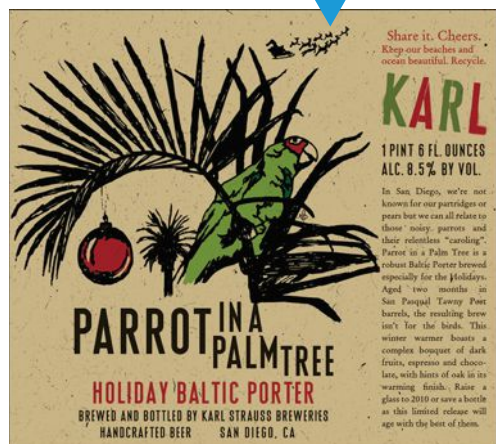
Editor's Pick

Fuller's Vintage Ale 2010

The British artisanal brewery's new edition of the annual release is an orchard in a bottle. The nose features notes of pear and orange giving way to floral notes, followed by a clean, full, almost liquored initial palate. The finish is dark orange and satisfying.

Parrot in a Palm Tree

Karl Strauss' new homage to San Diego's most beautiful and annoying inhabitant is a strong Baltic Porter aged in San Pasqual Tawny Port barrels for two months, with the flavors of espresso, chocolate and dark fruit.





MexicaliBeer.com

The Complete Beer...



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Lu Brow

No matter when you swing by the Café Adelaide & The Swizzle Stick Bar at The Loews New Orleans Hotel, Lu Brow's behind-the-bar magic will make you feel like toasting the season. Case in point: Though it was the middle of July when she whipped up themed cocktails for a sold-out Tales of the Cocktail Spirited Dinner, guests commented their rich, complex flavors made them ideal for a fine holiday season soiree. Her signature Candied Apple with Maker's Mark is definitely an adult treat—a compelling mix of spirits, bitters and food friendly nuances.

CANDIED APPLE

By Lu Brow, The Loews New Orleans Hotel, New Orleans

2 oz Maker's Mark (infused with cinnamon candy)*
 ½ oz apple brandy
 1 oz apple juice
 ½ oz Cointreau

Combine all ingredients in a shaker filled with ice. Shake briskly and strain into a chilled cocktail glass. Garnish with 5-6 red-hot cinnamon candies.

*To infuse Maker's Mark:

In each one liter bottle of Maker's Mark, place two level teaspoons of red-hot cinnamon candy. In order to do this, you must remove one ounce of Maker's Mark so that the product does not overflow. (It's best to just go on ahead and drink the shot of Maker's) Recap tightly and let infuse for at least 72 hours. Shake bottle gently before using.



| what's HOT | what's NOT |
|---|--|
| <p>The 1930s Sidecar or updated versions of "Toddy" cocktails.</p> <p>Top-shelf liqueurs, rye whiskies and bourbons.</p> <p>Core fruit cocktails and punches with substance and a touch of spice that go with the season's "comfort foods."</p> <p>Social Responsibility is always in style. Have phone numbers for taxis and designated drivers readily available.</p> | <p>Overly complex cocktails with too many ingredients.</p> <p>Low quality spirits of any kind. Even if you have a large crowd or a specific budget, show guests you care and spend a little extra to send them home happy, not hung over.</p> <p>Summery Cocktails made with tropical fruits that are not in season, and/or made with artificial mixers that clash with rich seasonal foods.</p> <p>Neglecting to have a non-alcoholic version of your toddy available, along with lighter spirits (wine/beer) and soda.</p> |



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Historic Main Street,
Park City, Utah

America's Winter Wonderlands

Whether or not you ski, Santa Fe, NM and Park City, UT offer real highs for foodies, cocktail fans and lovers of rustic luxury. **By Elyse Glickman**

Some people dream of “White Christmases.” Others dream a little more sophisticated, with a vision that goes into winter holidays of all kinds. For the former, Santa Fe, NM and Park City, UT are ideal, quintessentially American West destinations, even beyond the slopes and cowboy culture. While each spot has more than its fair share of ski runs, riding stables and cultural signatures (Native American culture for Santa Fe and the Sundance Film Festival for Park City), visitors who simply want to enjoy crisp, cold air, majestic landscapes and comfy après-ski fireplaces will find themselves delighted with hotspots that cater to the other senses—taste and smell.

For several decades, Park City had been a choice destination for ski buffs and Hollywood players alike with its array of luxury resorts and earthy upscale restaurants that have hosted everything from VIP movie premiere parties to business meetings to weddings. However,

with its once famously-strict beverage laws loosening up beyond the Sundance festivities, a fresh flow of cocktails, fine wine and culinary originality makes this mountain town more alluring than ever.

Santa Fe, meanwhile, has long been a haven for both visual and culinary arts. Tucked between vibrant galleries and artsy-chic boutiques are restaurants and hotels that have grabbed big city foodies by the hearts and taste buds—from Coyote Café on the high end to the Blue Corn Café and Brewery (home of one of the best burgers in America) on the moderate end. While many of the city's restaurants also boast great wine lists, including surprisingly good New Mexico-bred wines, the bar scene has evolved in the last decade, with a new line-up of break-out cocktail bars that show the bar scene is fast becoming as innovative as the dining scene.

Whether you hit the slopes or enjoy

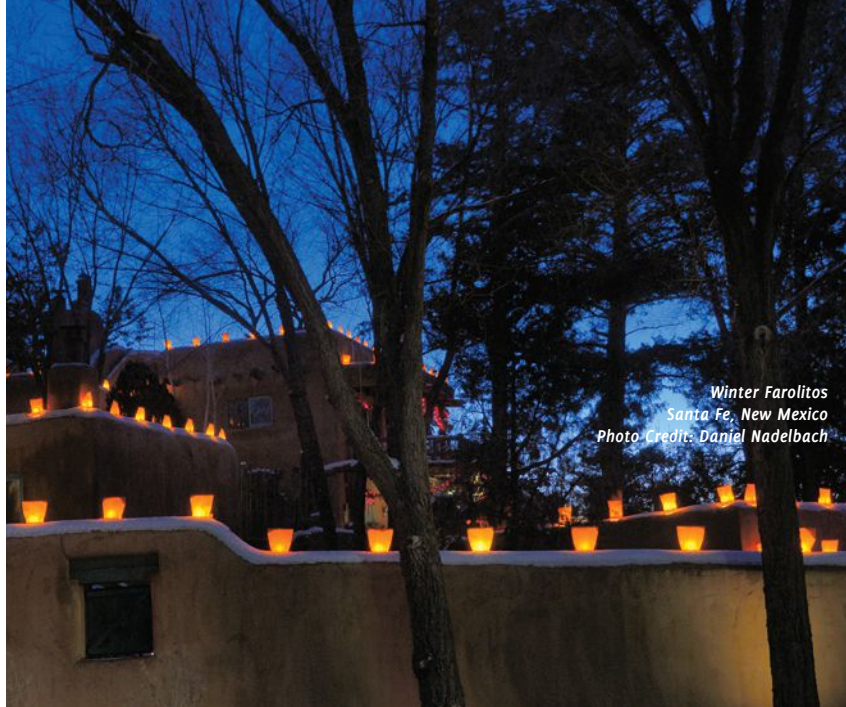
looking at them with cocktail in hand, chances are you will return home on a sensory high, armed with ways to make your own home winter entertaining soar.

Where to Stay

Santa Fe

Hotel St. Francis, revitalized with a modern, serene aesthetic, is perfectly located in the downtown historic district and adjacent to a hopping cocktail scene at Secreto Bar and Loggia.

The long-fashionable **Rosewood Inn of the Anasazi** attracts return visits via its well-regarded restaurant, cozy bar, and adjoining outdoor patio. La Fonda, however, is regarded as the city's most historic hotel location. The property features the revitalized La Plazuela restaurant and is near such local favorites as La Fiesta Lounge and the Bell Tower Bar, the city's premier location for watching the sunset.



Winter Farolitos
Santa Fe, New Mexico
Photo Credit: Daniel Nadelbach

Park City

Stein Erikson Lodge is a Park City standard-bearer, winning every travel industry award imaginable. However, it will face competition from the Montage Deer Valley opening this December. Both feature plush spa facilities, top-notch dining, and sophisticated cocktails as well as access to the year-round outdoors-y stuff.

Washington School B&B offers a more homespun take on a luxury stay in Park City — the aroma of freshly brewed coffee, a delightful assortment of fresh fruit, delectable pastries and hot breakfast entree baked daily.

Wine & Dine Santa Fe

Restaurant Martin, situated in an old historic home, is named for chef Martin Rios, one of Santa Fe's favorite chefs, twice been voted New Mexico Chef of the Year.

Koi Restaurant not only offers some of the area's best Asian fare, but awesome views from its third floor dining room. Chef Joel Coleman is extending his Pan-Asian influences in this new, stylish downtown location.

Coyote Cafe moves into the 21st century under chef Eric DiStefano with a menu long on flavor and originality. They have their own drinks consultant on staff, Quinn Stephenson, who came up with the official Santa Fe 400th Anniversary margarita.

Park City

Mariposa features classic and current cuisine, including vegetarian and tasting

menus. The wine list regularly receives the Wine Spectator Award of Excellence. The menu at **Wahso** is an amalgamation of traditional Asian ingredients with French cooking style, resulting in delicious and healthy offerings. Save room for the signature dessert-crème brûlée in a coconut shell. Premium sake, imported beer, and fine wines abound.


Since 1989, **Wasatch Brew Pub** has seved its award-winning beers on draft and a full lunch and dinner menu. Its brewery became Park City's first since Prohibition in 1986. Featuring brews and ales such as Polygamy Porter, 1st Amendment Lager, and Evolution Amber Ale.

Where to Cocktail Santa Fe

Secreto Lounge, located in the Hotel St. Francis, uses fresh seasonal ingredients unique to New Mexico resulting in cocktails that are as multi-dimensional as the landscape. Under the direction of Daniel Gonzales, signature drinks (like the Spicy Secreto, see sidebar) are always custom-hewn to the taste of the patron.

Park City

Troll Hallen Lounge is the perfect place to sit by the blazing fireplace and soak up wonderful views of the surrounding Deer Valley Mountains with a cocktail in hand and their famous garlic cheese fries with asiago cheese in the other.

Downstairs' elegantly merges lounge, bar and performance space. On a weekly basis, it hosts national musicians, band, DJs and celebrity acts. 

Photos: Park City Chamber of Commerce & Visitors Bureau and Santa Fe Chamber of Commerce & Visitors Bureau.

Cool as Ice

The Cocktail scene in Santa Fe and Park City soar to new heights.

Spicy

Secreto

By Daniel Gonzales, Regional Bar Manager for Heritage Hotels and Resorts in Santa Fe, New Mexico



- 1 1/2 oz Cabana Cachaca
 - 3/4 oz St. Germain Elderflower Liqueur
 - 1 1/2 oz fresh lime juice
 - 1/2 oz raw cane syrup
 - 2 slices of cucumber (with peel)
 - 1 slice of jalapeno (remove seeds)
- Secreto Salt (New Mexico Red Chile Salt)

Rim Collins glass with Secreto Salt. In mixing glass, combine lime juice, syrup, jalapeno, and cucumber, then muddle well. Combine all other ingredients into mixing glass. Fill mixing glass with ice, shake vigorously, double strain cocktail into salt-rimmed Collins glass with ice and garnish with a cucumber/jalapeno "sushi roll"

The Clementine

High West Distillery, Park City—Utah's first distillery since Prohibition and the World's only ski-in, ski-out distillery.

- 1 1/2 oz High West Silver Oat Whiskey
 - 1/2 oz Grand Marnier
 - 2 t simple syrup
 - 1 oz fresh orange juice
 - 1/2 oz fresh lime juice
 - 1/2 oz fresh lemon juice
- Ice
Granular salt
Demerara sugar (sugar in the raw)



Combine ingredients in a shaker and strain over ice in rocks glass rimmed with 50/50 mixture of salt and sugar. Garnish with lime wheel.

Just like Home-Made

Your favorite holiday season desserts ...in cocktail form!



Cherry Pie Punch

- 1 Bottle (750ml) Pink Champagne
- 6 oz Hasse's Cherry Pie Liqueur
- 6 oz Mandarin Orange Syrup (from a can of mandarin oranges)
- Red sugar garnish

Rim cocktail glasses with red sugar. In a punch bowl, combine all ingredients and serve.



PepperMint Pattini

- 1½ oz Van Gogh Dutch Chocolate Vodka
- ½ oz Crème de Menthe
- ½ oz Godiva Chocolate Liqueur
- ½ oz cream

Add all ingredients into a shaker with ice and shake vigorously. Strain into a chilled martini glass. Garnish with a Peppermint Pattie candy wedge.



Toasted Macaroon

- 1 oz Coconut Milk
- 1½ oz Coconut Rum
- ¼ oz Licor 43
- ½ oz Partida Blanco Tequila
- ½ oz Frangelico

Combine ingredients in a shaker and shake with ice. Strain into a glass filled with ice and garnish with toasted coconut shavings on top.

Peppermint Kiss

- 3 oz Alizé Red Passion
- 3 oz Taittinger Champagne

Serve chilled in a champagne glass with mint leaf to garnish.

Sapphire Stocking Stuffer Punch

- 2 oz Bombay Sapphire Gin
- 2 oz ginger liqueur
- 1 peppermint tea bag
- 1 egg yolk
- 1 egg white
- 3 oz sugar
- 6 oz heavy cream
- 3 oz milk
- ½ t nutmeg
- Mint leaf for garnish

Pour Bombay Sapphire Gin into a mixing glass. Add the peppermint teabag, and let it steep for a couple of minutes. In the meantime, whip the egg white with sugar until stiff, and fold in the egg yolk, heavy cream, milk, and nutmeg. Combine equal parts eggnog and peppermint infused Bombay Sapphire Gin in a shaker over a small amount of ice, roll it, and strain into a martini glass. Garnish with a mint leaf.



Dos Maderas Rum & Milk Punch

- 2 oz Dos Maderas PX Spanish Rum
- 2 oz milk or cream
- Dash of simple syrup
- Nutmeg over top

Shaken and served over ice in a rocks glass.



CinnaRum

Xino, Santa Monica

- 1½ oz spiced rum
- ¾ oz cranberry juice
- ¾ oz white cranberry juice
- ¼ oz fresh lime juice
- Cinnamon Sugar

Rim cocktail glasses with cinnamon. In shaker, combine all ingredients and serve.


GODIVA Va-Va Valencia

- 1¼ oz GODIVA Chocolate Raspberry Infused Vodka
- ¼ oz Pedro Ximénez® Sherry
- ¼ oz Blanc French apertif wine
- Orange twist

Shaken and served in a martini glass.

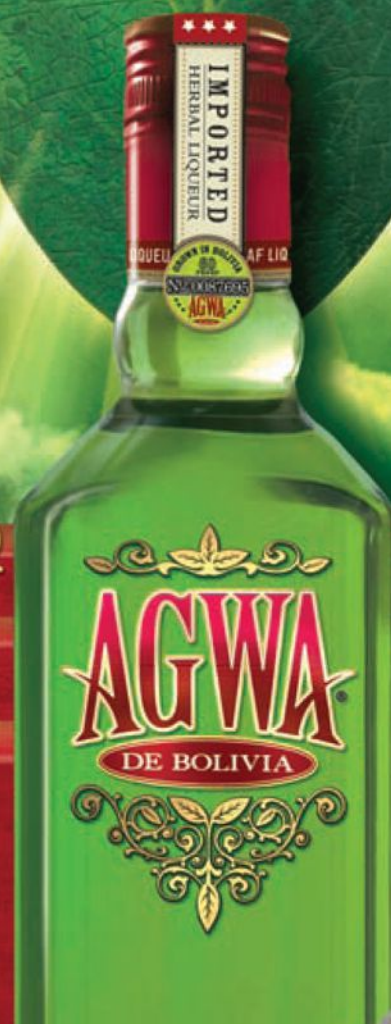
TiRUMisu Specialty Drink for Two

- 1 oz Dark Jamaican Rum
- 6 oz Cream
- 3 oz TiRUMisu coffee infused syrup
- Dust with unsweetened cocoa

Add rum, cream and syrup to shaker with ice. Shake until mixed. Pour. Garnish with a ladyfinger cookie if desired. Enjoy! 

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Then of course, there is the Agwa signature drink, the Bolivian Kiss; Agwa served with a slice of lime (the secret is to bite the lime first), the now legendary way to experience the Agwabuzz. Find out more at agwabuzz.com

ALWAYS ABOUT QUALITY





THE PEPPER MINT JULEP NOG

6 oz Bulleit Bourbon
 4 eggs
 8 egg Whites
 2 T granulated sugar
 2 oz heavy cream
 1 drop food-grade mint essential oil*
 Freshly-cracked peppercorn, to garnish
 Pulverized Candy Cane, to garnish
 (optional, see below)

Place eggs, sugar, cream and oil in a blender and blend thoroughly. Add Bourbon and blend until well-frothed. Heat the nog by warming it in a double boiler, or by microwaving it (sans sugared rimmed mugs) for 45 seconds per cup. Garnish with peppercorns.

Dip rims of your mugs in water before pulverizing your candy cane. Melt candy with a brulee torch. Dip mugs into candy, repeating the process until desired appearance. This will pleasantly affect the tasting experience, as the candy will coat the lips.

**Food-grade essential oils can generally be found at New-Age shops, gourmet shops or on-line and can easily incorporated into cocktails by adding two drops to one cup water, which will result in a cup of minty sugar simple syrup.*

A Tale of Two Classics

by **Stephen Dennison and Tom Fischer**

Very few cocktails invoke the Norman Rockwell images of the holidays quite like eggnog. Here, we share a recipe that would make a grandmother proud. However, as we live in a global village, and people of all faiths come together this time of year, it makes perfect sense that time honored traditions from different places should be brought together.

At holiday gatherings across the U.S., it will not be unusual to find Hannukah latkes (potato pancakes), Filipino lumpia, Mexican Tamales and other delightful bites served alongside turkey and stuffing. With this in mind, we merged two singular traditional cocktails—the Mint Julep and Eggnog—to bring to life a modern cocktail that embodies unity and the mingling of different customs.

With that, we raise our mug to peace on earth, and goodwill toward all. 

MIXOLOGY: AN ART OR A SCIENCE?

It's called a "signature cocktail", right? So the artistry of mixing the unique, the unexpected, and the dazzling is the draw that attracts attention and creates the buzz. But in today's challenging on-premise business environment, having the right tools to prepare drinks as cost-efficiently and consistently as possible is essential. That means eliminating waste, saving time, and having ingredients with the most versatility. Daily's Bar Essentials have been created to ensure there's always smart, simple logic behind your most artistic expressions.

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