

siptripping: NEW MEXICO



The Ruidoso Reveal

Glencoe Distillery in Ruidoso, New Mexico beckons with many delicious liquid treasures waiting to be mined.



New Mexico continues to live up to its *land of enchantment* state motto, with Taos and Santa Fe still firmly ensconced as its crown jewel destinations for food, art and recreation. New discoveries add to that enchantment. Ruidoso, located on the southern tip of the Rocky Mountains (and 30 miles outside kitschy Roswell), is one of those discoveries.

The setting nails that all-important sense of place. Architecture splices together a strong west Texan flavor with New Mex-

ico's rustic mountain town elements. As it takes effort to find Ruidoso, (it's a two to three-hour drive from either El Paso or Albuquerque), it makes perfect sense that many people who live here happen to be "extra effort" personalities treating the low-key ski town as a canvas for original expressions of spirits, beer, art and food. Think of it as an emerging Santa Fe that benefits from its best-kept secret status. It is at once down to earth and elevated in both a geological and creative sense.

On the outskirts of town, off U.S. Highway 70, the Glencoe Distillery Tasting Room awaits. It is part laboratory and part living room, thanks to the fact that it is housed in the annex of a rustic art furniture store. However, what makes it really welcoming is the fact that the two couples who own it have been friends for ages, while also proving that pushing the boundaries of craft spirits and cocktails is not the exclusive domain of millennials. And on closer inspection, the Baby Boomer-aged dynamic duos can give their millennial contemporaries a run for their money in terms of enthusiasm, energy and

commitment even as they support and encourage their fellow Ruidoso entrepreneurs in all age groups.

Will and Rebecca Ponder, originally from Austin, are behind several other food-related businesses around town, including Sacred Grounds and Circle J BBQ. However, a tour around the small but substantive distillery reflects that Will, formerly an engineer, is thoroughly immersed in the art and science

of creating organic spirits running the gamut from flavored liqueurs (including one with their signature coffee), to vodkas, gins, whiskey in the vein of Scotch, and agave spirits in the vein of tequila.

"We choose to make single malt whiskey, which if it were produced in Scotland would be called Scotch," says Will, as he shows off the inner workings of the distillery with a mix of science professor authority and Texas affability. "We get our grain from Scotland, and we use two types—unpeated and peated. We buy the stuff pre-ground as the grinding process leaves a mess, though we do have a grinder when we have un-ground materials we want to use. Once we have all the grain we need, and we want to make mash, we add malt, or sprouted grain. The process creates enzymes that convert starch to sugar, and we want high sugar content."

Even if some visitors know the basic alchemy of transforming the raw ingredients to drinkable liquid gold or silver, the way Will explains it has an earthy resonance that all but ensures the final





products are going to be wonderful, on their own in tasting sips or as part of the various drink recipes that integrate organic seasonal fruit, hand-crafted “condiments” such as shrubs or bitters, and, as Sherry Barrow describes it, a “chef’s touch” that plays up flavors and flavor combinations that underscore what makes Lincoln County and Ruidoso so different from Taos, Santa Fe and Albuquerque.

Over breakfast at the Ponders’ Sacred Grounds, Rebecca, previously a professor and social worker in Kentucky and Austin, acknowledges the irony that while their distillery is surprising and delighting spirits enthusiasts, several emergent winemakers, such as Jasper Ridley of the Noisy River Winery, are in their 30s. Jasper has a hard-won and excellent reputation for wines that benefit from the local terroir but also evoke the nuances of Europe’s best varietal wines.

If you are not a cocktail person, rest assured that Ruidoso’s beer trail is so rich that the city hosts the “Brewdoso” festival every summer as well as a few other food-driven events highlighting the area’s local craft beers and wine. Throughout the year, beer aficionados can tap into the fun at such personality-filled craft brew venues as Lost Hiker, Bonito Valley Brewing Company (inside a historic home within the former stomping grounds of Billy the Kid), Cloudcroft Brewing Company and Tall Pines Brewing Company. The Rio Grande Grill and Tap Room not only showcases Sierra Blanca beers (distinguished with fun UFO/Roswell-themed labels), but it also serves up tasty steaks, snacks, and salads that pair beautifully with the regular and seasonal brews.

—ELYSE GLICKMAN

Where to Sip

GLENCOE DISTILLERY
facebook.com/GlencoeDistillery/

SACRED GROUNDS
sacredgrounds-coffee-and-tea-house.com

BONITO VALLEY BREWING COMPANY
bonitovalleybrewing.com

CLOUDCROFT BREWING COMPANY
Cloudcroftbrewing.com

LOST HIKER BREWING COMPANY
Losthikerbrewing.com

RIO GRANDE GRILL AND TAP ROOM
Sierrablancabrewery.com

TALL PINES BREWING COMPANY
facebook.com/Tallpinesbrewing

NOISY WATER WINERY
Noisywaterwinery.com

General Information on Ruidoso, NM
visitruidoso.com



From the Distillery



THE HONDO HIPSTER

MAKES 1 DRINK

- ½ oz agave nectar
- 5 mint leaves
- 1½ oz gin
- 1½ oz cranberry juice
- 1 oz freshly squeezed lemon juice
- ⅔ oz lemongrass simple syrup
- Mint sprig, for garnish

1. In a shaker glass, combine agave and mint; muddle.
2. Add all ingredients; shake.
3. Strain and pour over crushed ice into a lowball glass.
4. Garnish with mint sprig.



GLENCOE GIMLET

MAKES 1 DRINK

To make clove egg white foam, add a tiny pinch of ground clove to egg white foam.

- 2 oz NM GIN by Glencoe Distillery
- 6 fresh basil leaves
- 1 oz agave syrup
- Juice of ½ fresh lime
- Rosemary sprig, for garnish
- Clove egg white foam, for garnish

1. In a Boston shaker, combine agave syrup with basil; muddle lightly.
2. Add gin, lime juice and ice. Shake until well chilled.
3. Double strain contents into chilled martini glass.
4. Top with rosemary and clove egg white foam.
5. Garnish with basil leaf.



GINWILLIS CUP

MAKES 1 DRINK

- 2 oz GinWillis gin
- ¾ oz simple syrup
- 1¾ lime, cut into seven quarter wedges
- 2 cucumber slices, muddled
- 3 cucumber slices, for decorating glass
- Lime wheel, for garnish



Salt and freshly ground pepper, for garnish.

1. In a shaker, muddle lime and cucumber together. Fill shaker with ice; add gin and syrup. Shake.
2. Place three cucumber slices around inside of a rocks glass.
3. Strain drink into glass.
4. Garnish lime wheel, salt and pepper.

APPLE SMOKED WHISKEY SOUR

MAKES 1 DRINK

- 2 oz apple cider
- ¾ oz lemon juice
- ¾ oz simple syrup
- 2 oz Apple Smoked GlenWillis Whiskey
- Apple slice, for garnish

1. Fill a shaker with apple cider, lemon juice and simple syrup. Shake without ice.
2. Add whiskey; stir.
3. Pour cocktail over 1 large ice cube in a large highball glass.
4. Garnish with apple slice.



SPICED APRICOT FLIP

MAKES 1 DRINK

- 1½ oz gin
- ¾ oz rosemary and clove simple syrup (recipe follows)
- 1½ oz apricot purée (recipe follows)
- ¾ oz lemon juice
- Egg white foam, to float on top
- Rosemary sprig, for garnish

1. In a shaker filled with ice, combine gin, syrup, apricot and lemon juice. Shake until chilled.
2. Pour into a lowball glass. Float foam on top. Garnish with rosemary sprig.

ROSEMARY AND CLOVE SIMPLE SYRUP

MAKES 1 CUP

- ½ cup sugar
- ½ cup water
- 1 whole clove bud
- 3 sprigs rosemary

1. Combine all ingredients in a saucepan over low heat.

2. When mixture reaches a boil, remove and let sit for 30 minutes.
3. Strain into a jar. Refrigerate when cool.

APRICOT PURÉE

MAKES ¼ CUP

- 1 fresh apricot, peeled, pitted and sliced
- ½ oz lemon juice
- 1 tsp rosemary

1. In a blender or food processor, purée sliced apricot pieces with lemon juice and rosemary.
2. Strain into glass or small container.

JALISCO MULE

MAKES 1 DRINK

- 1½ oz jalapeño-infused vodka
- ½ oz ancho chili infusion
- ⅛ oz spicy ginger syrup
- 2 oz Topo Chico
- Ginger beer, for topping off
- 1 round jalapeno, quartered for garnish
- 1 mint leaf, for garnish

1. Fill a Moscow mule mug with ice.
2. Add vodka, ancho chili infusion, ginger syrup and Topo Chico.
3. Garnish with jalapeño and mint.

PANCHO VILLA'S AGUILA

MAKES 1 DRINK

- 2 oz Aguilá (Glencoe Distillery's agave spirit)
- ¾ oz grenadine
- ¾ oz fresh lime juice
- 2-3 dashes Peychaud's bitters
- Lime wheel, for garnish

1. In a shaker filled with ice, combine all liquids.
2. Shake vigorously, until the shaker is too cold to hold.
3. Strain into a glass filled with ice. Garnish and serve.

