



2020 Washington Chapter Holiday Social



The Sazerac

COUGHLINPORTERLUNDEEN
STRUCTURAL CIVIL SEISMIC ENGINEERING

Ingredients

- 1 Sugar Cube
- 3 Dashes Peychaud's Bitters
- 1 1/2 ounces Sazerac Rye Whiskey
- 1/4 ounce Herbsaint (Absinthe)
- Lemon peel, for garnish

Directions

Pack an Old-Fashioned glass with ice. In a second Old-Fashioned glass place a sugar cube and add 3 dashes of Peychaud's Bitters to it, then crush the sugar cube. Add the 1 1/2 ounces of Sazerac Rye Whiskey to the Peychaud's Bitters and sugar. Empty the ice from the first glass and coat the glass with 1/4 ounce of Herbsaint, then discard the remaining Herbsaint. Empty the whiskey/bitters/sugar mixture from the second glass into the first glass and garnish with lemon peel. Be sure to strain the mixture.





Brandy Alexander



Ingredients

- 1 oz Cognac
- 1 oz Crème de cacao
- 1 oz Fresh cream

Directions

Serve straight up w/o ice. Garnish with grated nutmeg.





Brown Sugar Manhattan



Ingredients

- 1.5 oz BSB - Brown Sugar Bourbon
- 2 dashes Angosura aromatic bitters
- .5 oz Dry Vermouth

Directions

Add ingredients into a stirring pitcher. Add ice and stir until fully cold. Strain into a chilled cocktail goblet and garnish with a lemon twist.

<https://heritagedistilling.com/blogs/recipes/brown-sugar-manhattan>





Mistletoe Mule



Ingredients

- 2 oz vodka
- 1 oz. fresh lime juice
- 1 (12 oz) can ginger beer
- 1/4 c. pomegranate seeds
- 2 crushed candy canes
- 2 candy canes for garnish
- Mint Sprigs for garnish

Directions

Fill two copper mugs with ice. Pour 1 ounce vodka and 1/2 ounce lime juice over ice in each mug. Pour ginger beer into each cup until mostly full.

Sprinkle with pomegranate seeds, crushed candy cane, and garnish with a whole candy cane and a mint sprig





Cranberry Old Fashioned

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Ingredients

3 oz quality bourbon whiskey

1 oz. cranberry simple syrup*

*(2 cups water, 1 cup sugar, 1 cup cranberries, boil 4-5 min, strain)

3 shakes Angostura bitters

Orange peel, fresh cranberries and rosemary

Directions

Fill glass with ice, stir together the bourbon, cranberry simple syrup and bitters

Garnish with orange peel, fresh cranberries and rosemary





Coconut Pineapple Martini

NAC
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Ingredients

- 1 oz coconut rum
- 1 oz pineapple vodka or pineapple schnapps
- 1 oz pineapple/coconut juice
- Splash of grenadine
- 2 teaspoons lime juice
- Pineapple slice

Directions

- Pour all ingredients into a shaker filled with ice shake until chilled
- Pour grenadine in glass, strain into a chilled martini glass
- Garnish with pineapple soaked in rum





Mai Tai

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Ingredients

2 oz light rum

2 oz triple sec (or orange curacao)

1 oz fresh lime juice

1/2 oz amaretto (or orgeat syrup)

1 oz dark rum

Orange or Pineapple juice optional

Garnish with mint sprig, maraschino cherry, pineapple slice and umbrella

Directions

Combine Light rum, lime juice, Triple Sec (or Curaçao), Amaretto, in a cocktail shaker. Fill with ice. Shake vigorously for 20 seconds. Strain into an ice-filled Tiki glass. Top with dark rum, and garnish with mint, or cherry, and fresh pineapple slice or Paper Umbrella.





Tequila Old Fashioned



Ingredients

- 2 oz good Reposado Tequila
- 2 dashes Angostura Bitters
- 1 tbsp Agave Nectar
- Maraschino Cherries and one Orange

Directions

- Place a few ice cubes in an old-fashioned glass
- In a cocktail shaker, add: Ice, Tequila, Bitters, Agave Nectar
- Shake Well, and pour into glass
- Add Maraschino Cherry
- Garnish with a generous twist of orange peel
- Sit back, enjoy, and forget about 2020!"



**Wishing you
a very
happy holiday
season!**