

no. 5

Brandy including Eau de Vie, Calvados, Cognac, and Applejack
Juleps

Brandy

(including Cognac, Eau de Vie, Applejack, and Calvados)



Photo Credit: cigarinspector.com

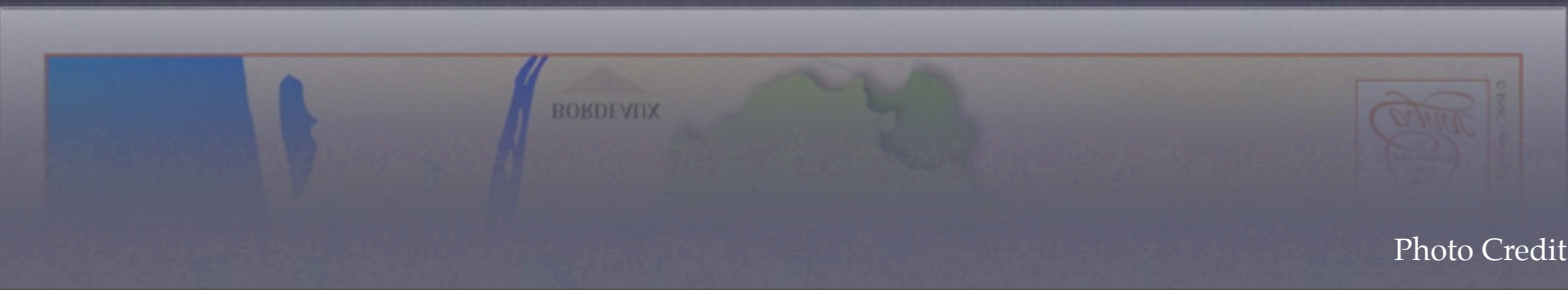
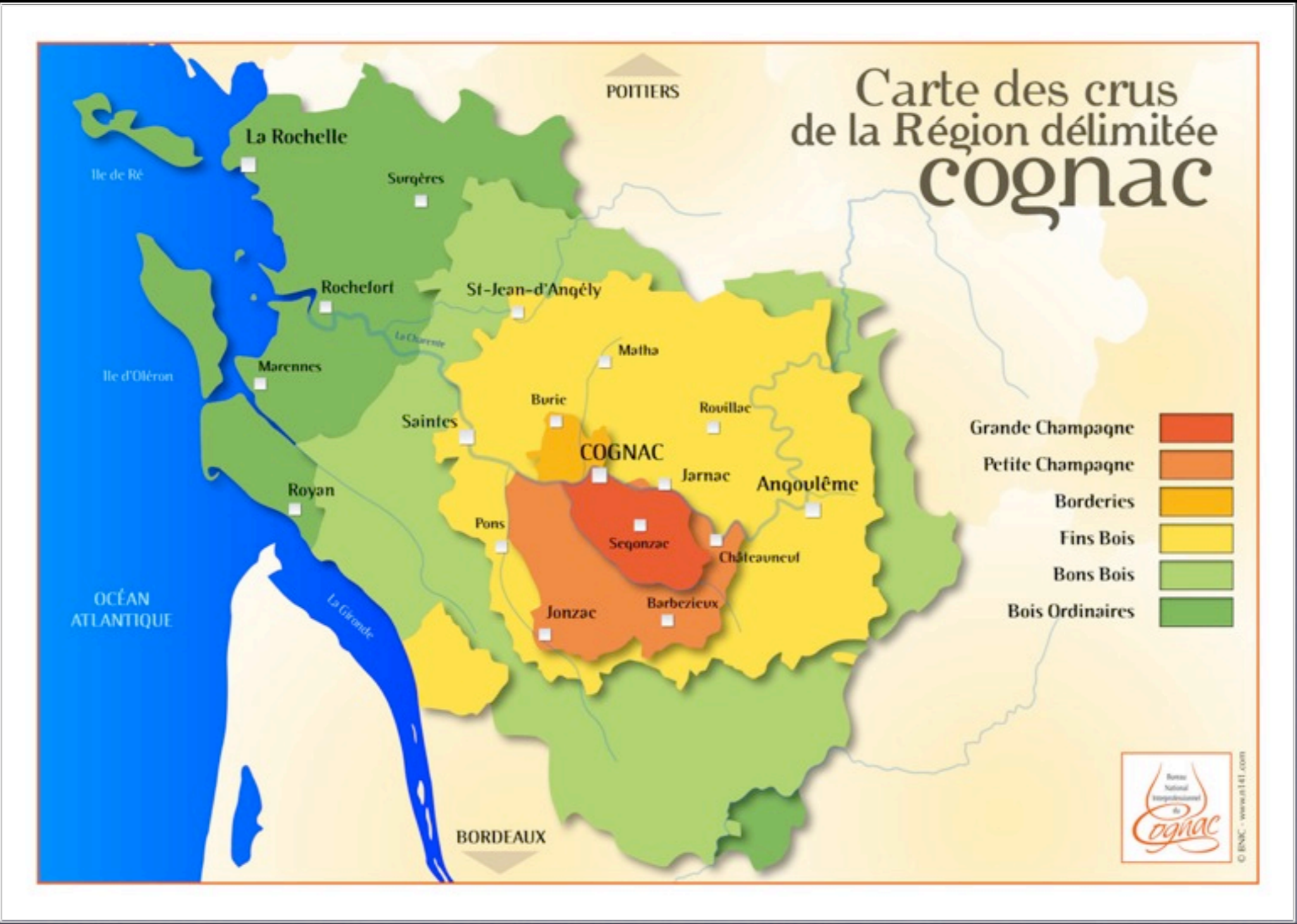


Photo Credit: le-cognac.com



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Brandy Julep



- 3 oz. brandy
- 1 Tbsp superfine sugar + 2.5 Tbsp water (sub 1 Tbsp gomme syrup)
- 8-10 mint leaves

muddle mint lightly with syrup in a julep, pint, or double old fashioned glass. Fill glass 3/4 full, add brandy, swizzle and top with fine crushed ice. Garnish with mint sprig

Photo Credit: - Anna - Flickr.com

Japanese Cocktail



- 2 oz Cognac
- 1/2 oz Orgeat
- 2 dashes Angostura Bitters

Stir with ice and strain into a chilled coupe. Garnish with a lemon twist.

Photo Credit: cocktailmusings.com

Jack Rose



- 2 oz Applejack (Laird's Bonded Preferred)
- 3/4 oz Lemon Juice
- 3/4 oz Homemade Grenadine

Shake with ice and strain into a chilled coupe.

Note: lime is also common and early recipes with each citrus appear. The drinks are different, but still quite refreshing. Most agree that Laird's Bonded Apple brandy works best in this drink, but Haigh thinks Applejack also works (but Calvados doesn't) and Wondrich thinks Calvados is better than Applejack

Photo Credit: salon.com

The Lizzie Asher

[Ryan Lotz]



- 2 oz Macchu Pisco
- 1 oz Lemon Juice
- 1/2 oz Apricot Liqueur
- 1/2 oz Crème Yvette (sub R&W Violette)
- 1 Egg White

Shake once without ice and shake again with ice. Strain into a highball glass and top with 2 oz of ginger beer. Twist an orange peel over the top and add a straw.

Photo Credit: cocktail virgin slut

Perfect Pear

[Marco Dionysos]



- 2 oz Pear Brandy
- 3/4 oz Lemon Juice
- 1/2 oz Orange Juice
- 1/2 oz Simple Syrup

Shake with ice and strain into a half sugar-rimmed coupe.

Note: I prefer no sugar on my rim.

Photo Credit: Brent Heeringa

Vieux Carré



- 1 oz Cognac
- 1 oz Rye
- 1 oz Sweet Vermouth
- 1 barspoon Benedictine
- 1-2 dashes Peychaud's
- 1-2 dashes Angostura

Stir with ice and strain into a double old-fashioned with a single block (sphere) of ice. Garnish with a flamed orange,

Photo Credit: parkandbond.com