

Mutineer

FINE BEVERAGE...REDEFINED

JAN/FEB 2012 | ISSUE 21 | MUTINEERMAGAZINE.COM

BEVERAGE INDUSTRY EDITION



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BEVERAGE INDUSTRY EDITION
of Mutineer Magazine No.21
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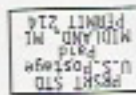
FEATURING:

BARREL AGED FOOD
& BEVERAGE

BEHIND THE SCENES OF
NAPA HARVEST 2011

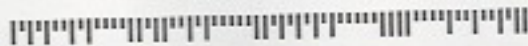
STEVE SMITH
LEGENDARY TEAMAKER

SESSION BEERS



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DRINK NIGHT COCKTAILS

BY SEANMIKE WHIPKEY

You've probably missed one of the craziest cocktail events that happens every fortnight. Not because it's at some snooty speak-easy or hole in the wall dive bar, but because it's online. Every Thursday night, an endless stream of bartenders, writers and cocktail enthusiasts present themselves in formal dress in the Mixoloseum Chat Room (bar.mixoloseum.com) to create original drinks based on a theme and to stay up way past their bedtime. Mutineer has taken a liking to this idea and will be featuring some of the winning libations and the tales behind them.

THEME: IN WITH BACCHUS

▶ BRASSE POIRE

- 1½ oz gin
- ¾ oz pear brandy
- ¾ oz Punt e Mes
- 1 tsp simple syrup
- 1 dash Regan's No. 6 bitters

Stir with ice, strain and garnish with a lemon twist.

"Named after the smarmy group of cocktail connoisseurs that frequent the Mixoloseum chat room, the Brasse Poire is a riff on the Martinez with a heavy dose of pear and the added spice of Punt e Mes."

-RICK STUTZ

@kaiserpenguin | kaiserpenguin.com

▶ PRIMROSE & PADDOCK

- 1 oz Bols Genever
- 1 oz silver cachaça
- 1 oz Cocchi Americano
- 2 dashes grapefruit bitters

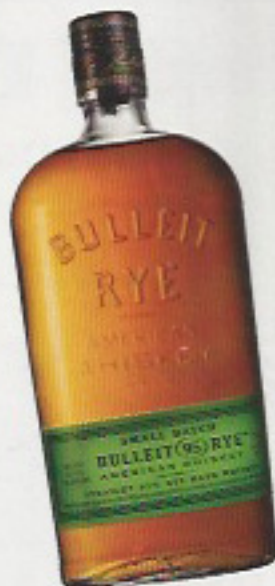
Stir with ice, strain into chilled cocktail glass. Garnish with a grapefruit twist.

"This was one of those random inspirations. I was thinking of doing something with cachaça. While smelling the bottle, I wanted to mix it with something malty, so I went with genever. Originally I used a dry

vermouth with the two, but a second tasting revealed that something different was needed. I amended it to use Cocchi Americano instead."

-MATT ROBOLD

@rumdood | rumdood.com



THEME: FALL

▶ FALLEN FRIAR

- 2 oz Ron Zacapa Centenario rum
- 1 oz Bénédictine
- ½ oz lime juice
- 2 dashes Angostura bitters
- Pink Ting soda, to top

Shake with ice, strain over rocks and top with soda. Add a lime wedge garnish.

"The Fallen Friar came about by combining the Voyager cocktail by Robert Hess and the notion that Bénédictine and grapefruit pair well together, which I had recently read about on the Slow Cocktails blog by Wayne Curtis. I didn't have fresh grapefruit on hand, but I did have Ting, so I took one of my favorite Bénédictine cocktails, the Voyager, and instead of using falernum, I topped it with the fizzy Jamaican grapefruit soda, Ting. The spicy rum and Bénédictine lend a nice warmth for the chilly fall weather and do indeed pair nicely with grapefruit. A TDN participant nicknamed the drink 'The Defrock-ulator'."

-ED | @wpantagrue | wordsmithingpantagrue.com

▶ INDIAN SUMMER

- 1½ oz Inner Circle Blue Dot rum
- 1 oz Bonal
- ¼ oz Marie Brizard Apry
- ¼ oz Angostura orange bitters

Shake with ice, strain and serve up. Garnish with 2 drops Scrappy's Chocolate Bitters.

"I created Indian Summer as an homage to the long summer season in Texas, where it is not uncommon for temperatures in October and November to be in the 80s. I wanted to take the summery aspects of the light, floral, pot still rum, the apricot liqueur and the Angostura orange and put a topcoat of autumnal Bonal on top of it. The oxidative aromas and gentle bitterness of the Bonal work to temper the other flavors and meld them in the way a long braise takes disparate flavors and harmonizes them into one dish. I'm also a believer in using a good amount of bitters to remove sweetness from a cocktail without relying on the acidity of citrus fruit. The result is a gentle, harmonious cocktail with a lingering taste of citrus peel bitterness."

-ZACHARY PEARSON

@zackpearson | kindredcocktails.com

THEME: CHOCOLATE

▶ MOLE HILL

- 2 oz rye whiskey
- 1 oz Cynar
- ¼ oz Amaro Meletti
- ¼ oz Bittermens Xocolatl Mole Bitters

Stir and strain into a glass with a big ice cube.

"The full ounce of Angostura in the Trinidad Sour proved that non-potable bitters are, well, potable. And delicious. A dash of Bittermens Xocolatl Mole Bitters tints a cocktail with spicy bitter chocolate. A quarter ounce dumps over the paint can, spilling bold deep flavors onto savory rye, artichoke-based Cynar (chee-NAR) and pseudo-chocolate Amaro Meletti. Think more mole poblano than Hershey's Kiss."

-DAN CHADWICK

@KindredCocktail | kindredcocktails.com

▶ TIKI GHOSN

- 2 oz bourbon (overproof preferable)
- ½ oz creme de cacao
- ½ oz Campari
- ½ oz pineapple juice
- ½ oz lime juice

Shake with ice and strain.

"For a chocolate-themed cocktail, I thought about all of the interesting creme de cacao combinations that I have had, and one that stood out was Eastern Standard's Hugh Fiore's pairing with Campari. The Campari made me think of the Jungle Bird tiki drink, and an infamous MMA fighter with an apropos name came to mind."

-FRED YARM

@cocktailvirgin | cocktailvirgin.blogspot.com



▶ CHOCOLATE & CYNAR

- 2 oz El Dorado 5 Years Old rum
- ¾ oz Cynar
- 3 dashes Fee Brothers Aztec Chocolate Bitters

Stir with ice and strain into a glass. Garnish with a flamed orange peel.

"Chocolate and Cynar is named with a nod to the Ween album 'Chocolate and Cheese.' As a Manhattan variant, it plays off the earthy, vegetal sweetness of Cynar with the spicy chocolate in Fee Brothers Aztec bitters. A rich Demerara rum provides structure and smooth spicy notes. Flamed orange peel brightens the drink a bit. It's a simple drink with subtle flavors."

-MARC SMOLINSKI

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