

Cocktails and (Good) Conversation – Fall Fruits



Apple Cider Cocktail Also called the Longwood or the Normandy Summer

- Ice cubes as needed (or without ice in coupe glass)
- apple cider – regular, cherry flavored or even dry sparkling
- 1/4 cup (60 ml) Calvados (or apple brandy)
- 1/4 cup (60 ml) other brandy (optional)
- fresh lemon juice
- maple syrup
- thin apple slices or rounds for coupe glass, rubbed with lemon juice



The Brown & George

- Brown & George | adapted from Food & Wine

My college experience began at the corner of Brown & George Streets in Wayland House overlooking the Wriston Quad September of 1998. Coincidentally, it's also the location of the Brown University Alumni Association (B.A.A.) at 38 Brown Street. What better way to kick off our virtual cocktail series than w/ a nod to the B.A.A.

Often described as whiskey with a bit of a kick, Rye is distilled from at least 51% rye and aged two years or more in new charred oak barrels.

Ingredients:
1 ounce Rye
1 ounce Luxardo Amaro Abano
¼ ounce Apple Cider
¼ ounce Pure maple syrup
¼ ounce Fresh lemon juice
Ice
Thin apple slices for garnish

Directions:
Fill a cocktail shaker with everything except the ice and apple slices. Fill the shaker with ice, cover and shake well - until very cold. Strain into a chilled coupe or martini glass, or strain over a rocks glass filled with ice, depending on preference. Garnish with the apples and serve immediately.

Serve and enjoy!

Variations:

- For a twist, experiment with different *Amaro*. I used Amara Nonino Quintessentia.
- If you're not into rye, single malt, bourbon or whisky makes a solid substitute in this recipe.

Note:
Amaro (Italian for "bitter") is an Italian herbal liqueur that is commonly consumed as an after-dinner digestif. It usually has a bitter-sweet flavor, sometimes syrupy, and has an alcohol content between 16% and 40%. Every *amaro* is different, and there are hundreds of brands. According to Food & Wine, "It's silky, like a liqueur, bitter and sweet in varying degrees; aromatically complex; and, ...both delicious and fascinating."
<https://www.foodandwine.com/cocktails-spirits/amaro-a-bittersweet-obsession>



Rosemary Maple Bourbon Sour

- 6 ounces bourbon
- 1 ½ ounces maple syrup
- 3 ounces lemon juice
- 1 large sprig of rosemary
- For garnish: 2 rosemary sprigs and 2 slices of lemon

Serves 2!