



Artisan Cocktails

From Your Garden

Essential Bar Ware

Shots and Shakers



Essential Bar Ware

Spirits and Mixers



Essential Bar Ware

Glassware



Essential Bar Ware

G l a s s w a r e



Essential Bar Ware

Custom Garnishes



Essential Bar Ware

Custom Garnishes



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Shrubs



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Syrups



Essential Bar Ware

Bitters



Essential Bar Ware

Purees



Essential Bar Ware

Fresh Herbs



Garden Cocktail: Elderberry Ecstasy

Make the Syrup:

1. Place several large bunches of ripe elderberries in a medium trash bag. Close and place in freezer. When fully frozen, crush frozen bunches within the bag to easily remove the stems.
2. Transfer the berries only to a large stock pot and add water just to cover them. Allow to simmer 1 hour.
3. Strain cooked berries through a colander lined with cheesecloth. Squeeze pulp in cheesecloth to extract as much juice as possible and then compost the cheesecloth and spent pulp.
4. Transfer the juice to a crock pot and with cover off, allow it to reduce in volume on the HIGH setting until volume is reduced by half. This is a foolproof way to concentrate the juice without scorching it.
5. Sweeten the juice to taste using raw honey once it has cooled. Bottle and store in refrigerator.



Garden Cocktail: Elderberry Ecstasy

Mix the Cocktail:

1. Pour into a Collins glass:
 - 1 shot Elderberry juice
 - 1 shot lemon juice
 - 1 shot coconut water
 - 2 shots vodka
2. Fill glass with ice and stir
3. Top with Cherry Sparkling water
4. Garnish with blueberries and a lemon balm sprig





Garden Cocktail: Rhubarb Scofflaw

Make the Puree

- 1 large stalk of rhubarb, diced
- 1 TBS fresh lemon juice
- 2 TBS sugar
- $\frac{1}{4}$ cup water

1. Bring water, lemon juice and sugar to a boil in a small saucepan. Add rhubarb and Simmer over low heat until softened, about 5-8 minutes.
2. Remove from heat and allow to cool. Empty pan into food processor puree until very smooth. Store in refrigerator.



Garden Cocktail: Rhubarb Scofflaw

Make the Candied Rhubarb

1/3 cup water

1/2 cup sugar

1 stalk rhubarb, leaves trimmed and composted

Combine water and sugar in small saucepan. Bring to a boil

And cook until sugar has dissolved.

Remove from heat.

Cut rhubarb stalk into thin slices. Dip each slice in sugar syrup and place on parchment-lined cookie sheet. Make sure the slices do not touch one another. Bake for 45 minutes in a 200-degree F oven. Remove and cool.



Garden Cocktail: Rhubarb Scofflaw

Mix the Cocktail

1 oz. rhubarb puree
2 oz. rye whiskey
1 oz. dry vermouth
½ ounce fresh lemon juice
½ oz grenadine
2 dashes rhubarb bitters
Candied rhubarb and lemon twist for
garnish

Fill a cocktail shaker with ice.
Combine all ingredients except
garnishes and shake.
Pour into a chilled coupe, garnish and
serve.

Garden Cocktail: Blackberry Bourbon Smile

Make the Syrup:

2 ½ cups fresh or frozen blackberries
1 ½ TBS snipped fresh rosemary
¾ cup water
¼ cup sugar

In a medium saucepan combine blackberries, rosemary, water and sugar. Bring to a boil; reduce heat and simmer, uncovered 20-25 minutes until blackberries are breaking down and the liquid is syrupy. Continue to reduce by ½ the volume, mashing the blackberries with a wooden spoon.

Remove from heat and cool. Strain through a cheesecloth lined strainer into a clean jar, pressing the fruit to extract as much of the liquid as possible, about 2/3 cup. Store in refrigerator.



Garden Cocktail:

Blackberry Bourbon Smile

Mix the Cocktail:

2 oz bourbon

1 oz lemon juice

1 oz Blackberry-Rosemary Syrup.

In a cocktail shaker combine bourbon, lemon juice and Blackberry-Rosemary Syrup. Add ice and shake until well-chilled, about a minute.

Strain into a martini glass and top with prosecco or ginger ale.

Garnish with fresh rosemary sprig stuck in a lemon wedge and two fresh blackberries.





Garden Cocktail: Cherry Bouncer

Make the Bounce:

1. Fill clean quart canning jars with fresh cherries- no need to remove the pits! Add 1 cup sugar and fill the jar with vodka.
2. Screw on lids and shake. Store in the dark for 3-4 months.



Garden Cocktail: Cherry Bouncer

Mix the Cocktail:

1. Fill stemless wine glass with ice.
2. Add: 2 oz. cherry bounce
 - 2 dashes of cherry bitters
 - 1 oz bourbon
1. Top glass with seltzer or lemon-lime soda.
2. Garnish with several cherries from the jar with twist of lime.

Garden Cocktail: Pear Colette

Make the Puree:

- 1 medium pear; peeled, cored and diced.
 - 1 TBS fresh lemon juice
 - 1 TBS honey
 - 2 TBS water
1. Heat all ingredients except the honey in a small saucepan. Simmer over low heat until pears are softened, about 10 minutes. Add more water as needed to keep pears from sticking.
 2. Remove from heat and allow to cool. Empty pan into food processor, add the honey and puree until very smooth. Store in refrigerator.



Garden Cocktail: Pear Colette

Mix the Cocktail

2 oz. gin
2 dashes Angostura Bitters
2 oz pear puree
1 oz triple sec
Ginger ale
Pear/thyme/lemon garnish

1. Place gin, bitters and pear puree in shaker with ice and shake to combine.
2. Strain into a highball glass with ice.
3. Top with ginger ale
4. Skewer a thin pear slice dipped in fresh lemon juice, follow with a quarter slice of lemon. Wrap the fruit with sprig of fresh thyme. Garnish your drinks.





Garden Cocktail: Black Currant Diamond

Make the Shrub:

Put 2 cups black currant berries into a quart jar. Bring 2 cups water to a boil and remove from heat.

Add 1 cup coarsely chopped lemon balm leaves, cover pan and allow to cool.

Strain out lemon balm leaves and thoroughly stir in $1\frac{3}{4}$ cups sugar. Pour into the jar over the black currants.

Cover with. Lid and place in the fridge. Shake the jar once a day for 5 days.

After this time, empty jar contents into saucepan and add $1\frac{3}{4}$ cups cider vinegar. Bring to a light simmer for five minutes on the stove.

Allow to cool, then strain through a cheesecloth-lined sieve. Store in a covered glass jar in the fridge.



Garden Cocktail:
**Black Currant
Diamond**

Make the Cocktail:

1. Combine these ingredients in a cocktail shaker with ice cubes:
 - Juice of ½ lime
 - 2 oz cold tequilla or gin
 - 1 oz dry white vermouth
 - 2 oz black currant shrub
 - Dash of Peychauds bitters
1. Shake vigorously for one minute and strain into a martini glass.
2. Garnish with a twist of lime and an acrylic diamond.

Garden Cocktail:

Spiced Apple Kiss

Make the Puree:

- 1 large apple peeled, cored and diced
 - 1 TBS fresh lemon juice
 - 2 TBS water
1. Heat all ingredients except the honey in a small saucepan. Simmer over low heat until pears are softened, about 10 minutes. Add more water as needed to keep pears from sticking.
 2. Remove from heat and allow to cool. Empty pan into food processor, add the honey and puree until very smooth. Store in refrigerator.



Garden Cocktail:

Spiced Apple Kiss

Make the Syrup:

1 ½ cups brown sugar

1 1/2 cups water

1 cinnamon stick

8 cloves

1 star anise

1. Combine all ingredients into small saucepan over high heat. Bring to a boil.
2. Lower heat and let simmer for about 10 minutes, until sugar is completely dissolved and syrup thickens.
3. Strain syrup into a jar or bowl to let cool completely. Store in the refrigerator. Leave cinnamon stick and anise in the mixture to continue to develop the flavor.



Garden Cocktail: Spiced Apple Kiss

Mix the Cocktail:

1 TBS sugar

1 tsp ground cinnamon

1 oz apple puree

1 oz. spiced syrup

2 oz cranberry juice

2 oz bourbon

1. On a small plate, combine sugar and cinnamon. Brush rims of 4 coupe cocktail glasses with spiced syrup and twill the glasses in the mixture to coat the rims.
2. Pour apple puree, spiced syrup, cranberry juice bourbon into a shaker filled with ice and shake for 30 seconds. Pour into glass.
3. Garnish with thin apple slice, cinnamon stick and two fresh cranberries.



Garden Cocktail: Springtime Strawberry Breeze

Make the Shrub:

- 2 CUPS SUGAR
- 2 CUPS WATER
- 2 CUPS FRESH OR FROZEN STRAWBERRIES
- 1 CUP CHOPPED FRESH MINT
- 1/2 CUP SLICED FRESH GINGER ROOT
- 2 LEMONS CHOPPED
- 1 CUP WHITE BALSAMIC VINEGAR

1. Bring sugar and water to a boil in saucepan over high heat Boil until sugar has dissolved, then stir in strawberries, ginger and lemon. Return to a boil, reduce heat to medium-low and simmer, uncovered, 20 minutes.
2. Stir in vinegar and chopped mint. Cover and let stand at room temperature overnight. Strain through a fine mesh sieve. Bottle and chill.





Garden Cocktail:
**Springtime
Strawberry Breeze**

Mix the Cocktail:

In a rocks glass filled with ice add:

2 OZ. strawberry shrub

2 OZ. gin

Top with lemon-lime soda or seltzer water.

Garnish with fresh strawberry and sprig of mint.

Garden Cocktail:

Very Merry Raspberry

Make the Shrub:

2 cups fresh or frozen raspberries

3 sprigs lavender, coarsely chopped

$\frac{3}{4}$ cup sugar

$\frac{1}{3}$ cup red wine vinegar

$\frac{2}{3}$ cup white wine vinegar

1. Combine the raspberries and sugar in a small saucepan. Mash well, and bring to a simmer. Remove from heat.
2. Add 1 lavender sprig and allow to cool. Cover with plastic wrap and refrigerate overnight.
3. Add the vinegars and stir well. Strain the mixture through a fine mesh sieve into a clean bowl, pressing the solids. Compost the solids. Store in refrigerator.



Garden Cocktail:

Very Merry Raspberry

Mix the Cocktail:

1 1/2 oz raspberry shrub

1/2 ounce Blue Curaco

2 oz vodka

Fill a cocktail shaker with ice and add the shrub, curaco and vodka.

Shake for 30 seconds and strain into 2 martini glasses.

Garnish with lavender sprig and fresh raspberries.





Garden Cocktail:

Basil Genevieve

Make the Shrub:

This martini-like cocktail starts with a shrub made by crushing and mixing: 2 cups fresh strawberries, 8 basil leaves bruised, 1 Tablespoon candied ginger, ½ cup balsamic vinegar and ½ cup sugar.

Crush together in bowl and allow to steep overnight in refrigerator. Drain using a fine sieve. Compost solids. Resulting liquid is the shrub for the drink.



Garden Cocktail:

Basil Genevieve

Mix the Cocktail:

Bruise a fresh basil leaf and use it to rub around the edge of a Collins glass.

Fill glass with ice, then
1 1/2 oz of the shrub
1 1/2 oz tequila
1 oz Triple Sec
dash of lime juice

Pour into glass, top with ginger ale,
garnish with basil leaf and a
strawberry.



All recipes and photos can be found here:
fromthesummersgarden.blogspot.com



CHEERS!