

## Spirits of Whisk(e)y - Show Notes Eps 1

### The Old Square

1 oz Auchentoshan Three Wood  
1 oz Courvoisier VSOP  
 $\frac{3}{4}$  oz Sweet Vermouth  
1 dash Angostura bitters  
1 dash Peychaud's bitters  
Benedictine rinse

#### Directions:

Combine ingredients in a chilled mixing glass.  
Stir with ice – 10 seconds.  
Strain over ice in a chilled rocks glass.  
Garnish with a lemon twist and brandied cherry.



### BLOOD IN THE WATER

Anthony Valenti @ Hearth & Dram  
Denver

#### Ingredients (Makes 2)

- 120 ml / 4 oz Laphroaig 10 Yr
- 15 ml /  $\frac{1}{2}$  oz Maraschino liqueur
- 45 ml / 1  $\frac{1}{2}$  oz Grapefruit juice
- 30 ml / 1 oz Orgeat
- 4 dashes blackstrap bitters

#### Method

Shake w/ ice

Empty into Collins glass

- 30 ml / 1 oz Amaro di Angostura

Float over top

Grapefruit swath fashioned into shark



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Wise words from Louise Leonard in this week's segment of ***World of Weezy***:

Based on the cocktail *Old Square* that Simon Brooking told us about, I would pair it with a bitter chocolate chile de arbol truffle. The cocktail has smokiness, orange and sweetness, like something I would want after dinner, which is the perfect time for a truffle.

The second cocktail he spoke about was the *Blood in the Water*. For this one, I think it would pair nicely with some sort of grilled fatty fish, like salmon or black cod and serve it with a caramelized fennel tomato compote. Grapefruit and fennel are delicious together and the fattiness of the fish could stand up to the whiskey.

Click here to see Kerry's first ever, tasting of whisky wash: <https://youtu.be/lmyJ-2w6thM>