



Rusty Nail ▶

1 ounce scotch
1 ounce Drambuie
Lemon twist
Ice cubes

Pour ingredients and a few ice cubes into a shaker, shake gently and pour into a glass. Serve with a lemon twist.

Meat, Meet Mixed Drinks

Kick Up Your Smokeshow by Pairing BBQ with the Perfect Cocktail



Vermonters are a hardy breed. We barbecue year-round — even when we have to shovel a path to the grill through a foot of new snow. And now that the warmer months are here and the rest of the world is catching up to cooking outdoors, it's time to add something extra to the menu: *cocktails*.

The burger-and-a-beer approach is fine, but pairing your barbecue with a thoughtfully chosen mixed drink can add an unexpected yet welcome dimension to your dinner. Of course, there are as many different styles of barbecue as there are states. There's Kansas City style (rubbed with spices and served with a thick, tomato-based sauce), Texas style (a preference for beef, cooked low and slow over indirect heat), Carolina style (using a mustard-based sauce), and Memphis style (slow cooked in a pit and covered in a dry rub or served 'wet' and brushed with sauce before, during and after cooking), among other regional approaches.

Whichever style you prefer, choosing the proper sipper can add a new, unexplored depth to whatever you serve. Here are a few suggestions that you can try the next time you put fire to food.

Pulled pork

The bold, complex flavors of this barbecue season favorite hit every note across the palate, so when choosing a drink to pair with it, think cool. Bourbon, of course, is a natural choice for a lot of different barbecue options — in part because barbecue often features delicious, smoky flavors that are also present in bourbon. Since barbecue is normally associated with the American south, it stands to reason that a spirit from the same neighborhood would make sense. In this case, consider the southern classic mint julep. It pairs well with the bold flavors of pulled pork, with its mint, cool, sweet flavors countering the spicy, complex flavors of the pulled pork.

Mint Julep

- 2 ounces bourbon
- ½ ounce simple syrup
- 3 fresh mint leaves
- Crushed ice

Express the essential oils in the mint by rubbing them inside the glass. To the same glass, add simple syrup, bourbon and crushed ice. Stir, garnish with more ice and fresh mint.



Brisket

A barbecue staple, brisket is tender, juicy and normally, a rather uncomplicated addition to the meal. Quite often, the meat is prepared with a simple rub and then left to smoke. As a result, it opens itself up to a wide range of cocktail options. The ginger in a highball adds a little spice, which sits well with the rich flavors of the brisket. Equally as straightforward, it is the culinary cousin to this barbecue favorite.

Whiskey Tea Highball



- 2 ounces whiskey
- 2 ounces brewed black tea, cooled
- Ginger ale
- Ice

Fill a highball glass with ice, add the whiskey and tea. Top with ginger ale and stir with a barspoon to mix.

continued on  next page



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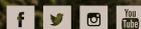
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OUT HERE *this is* WHISKY

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MIXOLOGY: MEAT, MEET MIXED DRINKS

Burgers

The beauty of a burger on the grill is that it can be as simple or as complex as the grillmaster wants to make it from a humble patty topped with American cheese served on a sesame seed bun, to much more involved creations with special seasoning, hand-crafted toppings and exotic cheeses gracing an artisanal bun. And while burgers may pair perfectly with beer, the appropriate cocktail can change things up memorably. The trick is to find the right pairing. Burgers can be very personal — with mustard or ketchup (or both) or a pile of pickles and a garden full of onions, peppers or tomatoes. When choosing a cocktail to go with a burger, its best to focus on something that cuts through the fat of the meat and something that can counter the rich flavors. It can take a bold cocktail to stand up to those flavors, and the Divine Fiend can do just that.

Divine Fiend

Courtesy liquor.com

- 1 ounce bourbon
- ¾ ounces Lillet Rouge
- ¾ ounces dry Curacao
- ¾ ounces fresh lemon juice
- 3 dashes orange bitters

Combine ingredients, shake, double strain and serve with an orange peel garnish.

Veggie burgers

Since not all of your guests may be carnivores, it's good to have vegetarian options. The Negroni is a classic Italian cocktail that pairs well with lighter fare, like the meat-free veggie burger. Whip up a Negroni alongside the veggie burger, and you'll please everyone's tastes at your barbecue.

ON OUR COVER

Negroni

- 1 ounce gin
- 1 ounce Campari
- 1 ounce sweet vermouth
- 1 orange twist

Stir gin, Campari and sweet vermouth in a low-ball glass. Stir in the ice, garnish with an orange twist and serve.



Please drink responsibly.

DRIVE HAMMERED GET NAILED



VERMONT
DEPARTMENT OF LIQUOR AND LOTTERY
DIVISION OF LIQUOR CONTROL



Chicken

The beauty of grilling chicken is that it can be tangy, sweet, spicy — or a combination of all three. It can also be mildly seasoned or exotically-prepared. The one constant is that it's a classic that calls for a tried-and-true cocktail like the sidecar.

Sidecar

- 1½ ounces Cognac
- 1 ounce Cointreau or triple sec
- 2 tablespoons superfine sugar
- 1 tablespoon fresh lemon juice
- 1 lemon wedge
- 1 cup of ice

Spread superfine sugar on a small plate. Rub lemon wedge halfway around the rim of a chilled martini or coupe glass. Dip moistened side of glass in sugar to lightly coat the outside rim of the glass. Set aside. In a cocktail shaker, combine Cognac, Cointreau and lemon juice. Add ice and shake vigorously until well chilled (about 30 seconds). Strain into prepared martini or coupe glass and serve.



Ribs

Barbecue ribs embody all that is great about the glorious mess that is barbecue. They're the sloppy, melt-in-your-mouth superstars of the meal that can make a neighborhood celebrity of the pitmaster who can expertly coax the smoky/sweet flavors from his or her rack. You'll know they've been prepared correctly by the pile of picked-clean bones left behind. In this case, try the Tom Terrific — which proves that spirits other than whiskey can secure a spot at the barbecue table.

Tom Terrific

courtesy smokingmeatgeeks.com

- 1½ ounces Old Tom gin
- ½ ounce Cherry Heering liqueur
- ½ ounce fresh squeezed lemon juice
- ½ ounce simple syrup
- 2 ounces chilled IPA
- Lemon wheel
- Ice

Shake everything in ice (except the beer and lemon wheel). Strain into a glass, top off with the IPA and add the lemon wheel for garnish.

Always drink in moderation.


GLEN GRANT

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TASTING NOTES

COLOR

Bright gold

86 PROOF

AROMA

Honey, pear, and apple, with hints of almond and citrus

PALATE

Apple pie crust, caramel, and vanilla

FINISH

Lingering fruit with subtle hints of spice

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