

MIXOLOGY



◀ Baileys Saint Patrick's Shake

Cream of the Crop

Raise a Glass of Something Sweet This St. Patrick's Day

For those who find themselves drawn to the haunting wail of the uilleann pipes, the barely controlled chaos of a hurling match or long evenings of craic by the fire, there's a lot to look forward to during this time of year.

March provides an opportunity to celebrate all things harps and shamrocks, brogues and leprechauns — because without a sip of something from the Emerald Isle, St. Patrick's Day would be a lot less colorful. And while Irish whiskey may be the traditional go-to spirit for the seasonal celebration, the country also produces a number of spirits that don't necessarily come from a pot still and spend years maturing in casks — specifically Ireland's popular cream liqueurs.

Rich, smooth and sweet, Irish cream liqueurs are a welcome addition when celebrating all things Celtic. Typically, it's a blend of cream, whiskey and other flavors, is bottled at 30-40 proof and is served either over ice or in a wide variety of sweet cocktails. And while it may not be a traditional product tracing its roots back generations — it was first formulated in the mid-1970s — the European Union has designated it as a protected geographical indicator that must be produced in Ireland.

BY BILL BURKE

If that's the case, then the most recognizable in the category, **Baileys Irish Cream**, stands as a truly authentic taste of the Emerald Isle. More than 75% of the raw ingredients and packaging that goes into making the liqueur is sourced from its home country. The original is a blend of Irish whiskey sourced from a number of distilleries, fresh dairy cream — 220 million liters of fresh milk from 38,000 dairy cows on 1,500 farms located mainly on the east coast of Ireland is required annually — and a proprietary cocoa recipe.

That original recipe has remained consistent, and led to category-topping numbers. Baileys owner Diageo announced recently that more than two billion bottles of the liqueur have been sold since it was first created. It accounts for more than 50% of all spirits exported from Ireland, and according to Baileys, 2,300 glasses of its sweet liqueur are consumed every minute of every day.

Since it was introduced in 1974, a number of creative flavors have joined the lineup, including Salted Caramel, Chocolate Cherry, Pumpkin Spice and Red Velvet, among others. The original, however, remains the standard, and works perfectly in this sweet concoction that would be a satisfying follow-up to a traditional boiled dinner.

Baileys St. Patrick's Shake

courtesy baileys.com

- 1¾ ounces Baileys Original Irish Cream
- ½ cup milk
- 3 scoops mint chocolate chip ice cream
- Chocolate syrup
- Whipped cream

In a blender, combine the milk, Baileys and ice cream and blend until smooth. Drizzle inside surfaces of two serving glasses with chocolate syrup. Pour half of the ice cream mixture into each glass, top with whipped cream and garnish with your choice of chopped pistachios, candies or small cookies.





I sat and I thought of a man,
O'Carolan, who played for kings
and lords and ladies. To hear
him play, oh must've been
wondrous, to feel his music
played at his command.



– Finbar Furey

Just four years after Baileys was first produced, **Carolans Irish Cream Liqueur** was born in the south-central region of County Tipperary. Taking its name from the blind 17th century harpist, composer and singer Turlough O'Carolan, the original is made with Irish whiskey, cream and takes its sweetness from natural honey. With a deep, milky-brown hue, it is spirit-forward, moderately full-bodied and finishes with a touch of sweetness. Carolans Salted Caramel adds savory sea salt to create a different twist.

Carolans Coffee Cake

courtesy carolans.ie

- 1½ ounces Carolans Irish Cream
- 1 cup espresso
- 2 ounces milk
- 4 biscuit cookies
- 2 scoops vanilla ice cream

Combine all ingredients in a blender. Strain into a glass and garnish with biscuit cookie and chocolate swizzle stick.



Always drink in moderation.

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MIXOLOGY: IRISH CREAMS

“

A boat sailed out of Brandon in the year of 501; 'twas a damp and dirty mornin' Brendan's voyage it began. Tired of thinnin' turnips and cuttin' curley kale; When he got back from the creamery he hoisted up the sail.

”

– Christy Moore

Sourced from the fields of Derry, in Northern Ireland, **Saint Brendan's Irish Cream** keeps it simple: a blend of all-natural cream and aged Irish whiskey. The liqueur takes its name from Saint Brendan of Clonfert, who was known for his travels and adventurous spirit — which has been noted in song and verse for generations.

Morning with the Leprechauns

courtesy sbrendans.com

- 1 ounce Saint Brendan's Irish Cream
- 1 ounce Irish whiskey
- 1 ounce Arrow Wild Cherry Brandy
- 6 ounces cold strong coffee
- Crushed ice

Combine all ingredients in a glass and lightly stir. Garnish with a cherry and serve.



Please drink responsibly.

**DRIVE HAMMERED
GET NAILED**

VERMONT
DEPARTMENT OF LIQUOR AND LOTTERY
DIVISION OF LIQUOR CONTROL

**DRIVE SOBER OR
GET PULLED OVER**

Produced in County Cork, the largest and southernmost county in Ireland, **Five Farms Irish Cream** has ambitions to elevate the category entirely. A true farm-to-table product, it's crafted from single batches of fresh cream and premium Irish whiskey. It's all blended within 48 hours and bottled in an instantly recognizable embossed, wide-mouth glass bottle with a ceramic swing-top cap reminiscent of old-style milk bottles. Five Farms uses more whiskey in its Irish cream, resulting in a slightly more intense flavor with more warmth.

Emerald Isle

courtesy
fivefarmsirishcream.com

- 2 ounces Five Farms Irish Cream Liqueur
- 1 ounce 360 Sorrento Lemon Flavored Vodka
- ½ ounce Crème de Menthe
- ½ ounce maple syrup

In a shaker, add the Five Farms, vodka, crème de menthe and maple syrup. Shake for 30 seconds. Add ice to the shaker and shake again for 30 seconds. Strain into a chilled glass and garnish with a fresh lemon twist.



Bottled at 34 proof, **Ryan's Irish Cream** combines fresh cream, natural vanilla, rich chocolate flavors and triple-distilled Irish whiskey to achieve its sweet taste. Like all Irish cream liqueurs, Ryan's is perfect on the rocks or neat – but it truly comes alive in a sweet, after-dinner cocktail. This drink recreates the colors of the Irish flag: the green, the white and the orange. Layer these ingredients gently in a cordial glass, and you'll create a visually tempting cocktail perfect for celebrating your Irish (or merely claimed) heritage.

ON OUR COVER Irish Flag #1

courtesy barnonedrinks.com

- 1 ounce Crème de Menthe
- 1 ounce Ryan's Irish Cream
- 1 ounce Grand Marnier

Layer in a cordial or shot glass and serve.



To Chill, or Not to Chill

Q: Does Irish cream liqueur need to be refrigerated?

A: Refrigeration is recommended, but isn't necessary if stored away from direct sunlight at cooler temperatures.

Always drink in moderation.

ZERO SUGAR. 100% FLAVOR.

NEW

VT Code:
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