

MIXOLOGY

A Garden *of* Flavors

Make your
cocktails
bloom with
a half-dozen
floral mixers

BY BILL BURKE



▲ Elderflower
Old-Fashioned

floral cocktails are all about celebrating springtime. It's when everything dormant blooms anew, a warm breeze ushers in a new season and when the beauty and bounty of the countryside become flavors in a glass.

It's easy to embrace springtime flavors. It's not always easy to replicate them — so let's make it that way. The parameters for this list of fresh, floral recipes, then, are thus: If you can't find the ingredients at a Vermont liquor agency, a grocery store and/or your garden, it's out. There are plenty of arcane concoctions that include ingredients such as "durian fruit spines misted over charred lady's slipper essence," but those elements aren't always readily available. This springtime bounty of recipes feature elements that can be had just about anywhere — so stock up and sip up.

St. Germain Elderflower liqueur replaces the sugar cube in this floral twist on the classic — an "Elder-fashioned," perhaps — bringing a bright, fragrant flavor. St. Germain is a French liqueur made with fresh elderflowers picked during the once-a-year, late spring season. Expect notes of peach, pear and grapefruit. It prides itself as an inconspicuous ingredient, but it brings a welcome element of freshness to whatever it mixes with.

Elderflower Old-Fashioned

courtesy saveur.com

- 2½ ounces bourbon
- ½ ounce St. Germain Elderflower liqueur
- 2-3 dashes Angostura bitters
- 1 quarter wedge of lemon, for garnish

Stir bourbon, St. Germain and bitters in an ice-filled mixing glass or mixing tin until very chilled. Strain into a rocks glass with a large cube of ice. Garnish with the lemon and serve.



Always drink in moderation.



Elevating Drinks to Cocktails Since 1821.

Enjoy Luxardo Aperitivo Now Available in Vermont

Try it in a Spritz:

- 3 oz Prosecco
- 2 oz Aperitivo
- 1 oz Soda Water

Combine Ingredients in Large Glass with Ice and Garnish with Orange



©2021 Hotaling & Co. San Francisco.
Please Drink Responsibly.

The dark, smoky flavors of mezcal mix perfectly with the floral, slightly bitter flavors of dried marigolds in this Marigold Mezcal Margarita. The mezcal brings a unique character to the margarita, so don't expect a typical flavor profile. While some mezcal distillers employ production processes similar to tequila, it has an obvious smokier flavor. And while in this setting it's certainly not a run-of-the-mill pairing, it works. At its most basic, it's a simple drink to make. Adding the marigold syrup is what sets it apart.

This would be a perfect cocktail for toasting Día de los Muertos (Day of the Dead), but why wait until Nov. 1?

Marigold Mezcal Margarita

courtesy holajalapeno.com

- 2 ounces mezcal
- 2 limes
- Sea salt
- 3-4 dried marigold flowers
- 1 ounce marigold syrup

Pour ¼ cup of salt on a shallow dish. Crumble two marigold flowers into the salt and then rub the salt and flowers together. Cut the lime in half. Take one lime half and cut into thick slices. Rub one lime slice around the edge of a rocks glass. Dip the rim of the glass into the marigold salt and fill the glass with ice.

Fill a shaker with ice. Squeeze the three remaining lime wedges into the shaker. Add mezcal and syrup, and shake vigorously. Strain into the prepared glass and garnish with crumbled marigold flower and a lime wedge or wheel.

TO MAKE THE MARIGOLD SYRUP:

- 1 cup granulated sugar
- 1 cup water
- 1 cup dried marigold flowers

Combine the sugar and water into a small saucepan. Bring to a boil over medium-high heat, stirring until sugar is dissolved. Once boiling, remove from heat, stir in flowers, cover and let steep for at least 15 minutes, up to two hours.



ON THE COVER

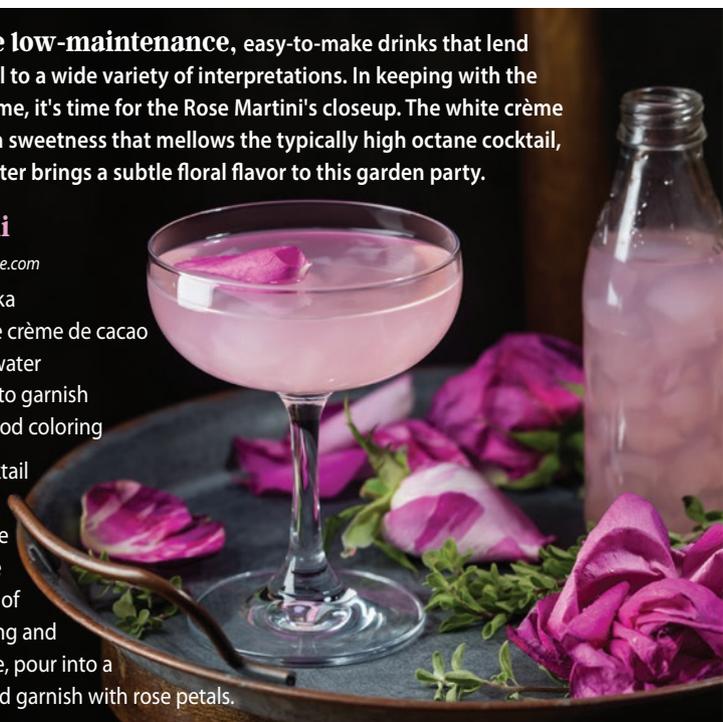
Martinis are low-maintenance, easy-to-make drinks that lend themselves well to a wide variety of interpretations. In keeping with the springtime theme, it's time for the Rose Martini's closeup. The white crème de cacao adds a sweetness that mellows the typically high octane cocktail, and the rosewater brings a subtle floral flavor to this garden party.

Rose Martini

courtesy designsponge.com

- 1½ ounces vodka
- 1 ounce white crème de cacao
- ¼ ounce rosewater
- Rose petals to garnish
- 1 drop rose food coloring

Fill half of a cocktail shaker with ice and then add the vodka, crème de cacao, one drop of rose food coloring and rosewater. Shake, pour into a cocktail glass and garnish with rose petals.



This sipper provides the opportunity to add a little of your own garden — literally. The Spring Flowers cocktail on its own is fresh enough, but adding the lilac syrup (see below on how to brew your own) adds a new element of "hand-crafted" to your sipper. Note: The lilac syrup will actually come out closer to pink than a purple/lilac. Adding a few blueberries will bring it around to the expected shade.

Spring Flowers with Lilac Syrup

courtesy diyinpx.com

- 1 ounce light rum
- ½ ounce crème de violette
- ½ ounce lilac simple syrup
- ½ lime
- ½ cup soda water

Mix the rum, crème de violette, lilac simple syrup and lime in a glass. Add the ice and soda water (½ cup or to taste) and stir to mix.



TO MAKE THE LILAC SIMPLE SYRUP:

- 1 ¼ cups water
- 1 cup sugar
- 2 cups lilac blossoms
- ½ teaspoon citric acid (optional)
- 2 blueberries (optional, for color)

Remove the lilac blossoms from the plant. Heat the water and sugar in a saucepan over high heat until sugar is dissolved. Add the lilac blossoms (and blueberries, if you're using them) and simmer for 10 minutes. Remove from heat, allow to cool slightly and strain out the lilac. Stir in the citric acid as a preservative. Store in a sealed glass jar in the refrigerator. ➤

DISCOVER THE WORLD'S FINEST SPIRIT BRANDS

With a focus on quality, taste and innovation, 375 Park Avenue Spirits is known for working with superior spirit brands from around the world.



Becherovka
Code: 64406
Sale \$18.49/Save \$4.50



Sobieski 1.75L
Code: 34516
Sale \$17.99/Save \$2



Paul John Nirvana
Code: 16039
\$29.99



J.P. Wiser's Old Fashioned
Code: 63998
\$19.99



Glen Moray 12 yr
Code: 4959
Sale \$36.99/Save \$3



Cutty Sark 750ML
Code: 4796
Sale \$16.99/Save \$3
Cutty Sark 1.75L
Code: 4798 \$32.99



Please drink responsibly. ©2021 375 Park Avenue Spirits, Louisville, KY.

VT CODE: 088570 | \$39.99



VT CODE: 088566 | \$37.99



TRES GENERACIONES®

Drink Responsibly. Tres Generaciones® Tequila, 40% alc./vol. ©2020 Sauza Tequila Import Company, Chicago, IL.

DID SOMEONE SAY MARGARITAS?



SCAN & VOTE FOR YOUR FAVORITE
MARGARITA FOR A CHANCE TO

WIN \$500

PLUS, EXPLORE PRODUCT OFFERS AND MARGARITA RECIPES

BarCart

Visit BarCart.com for drinking inspiration

THE SWEEPSTAKES IS RESTRICTED TO ENTRANTS WHO ARE 21 YEARS OF AGE OR OLDER AT THE TIME OF ENTERING THE SWEEPSTAKES AND WHO ARE LEGAL RESIDENTS OF THE UNITED STATES OF AMERICA. VOID OUTSIDE THE UNITED STATES AND WHERE PROHIBITED OR RESTRICTED BY LAW. ALL FEDERAL, STATE AND LOCAL LAWS AND REGULATIONS APPLY. NO PURCHASE OR PAYMENT NECESSARY. PURCHASE OR PAYMENT OF ANY KIND WILL NOT INCREASE YOUR CHANCES OF WINNING.

The Sweepstakes begins on April 1, 2021 at 12:00 a.m. Eastern Time ("EST") and ends on June 30, 2021 at 12:00 a.m. ET (the "Sweepstakes Period").

For official rules, how to enter, and prize description, visit barcart.com/cinco

Sponsor: Proximo Spirits, Inc., 3 Second St., Jersey City, NJ 07302. Administrator: Avid Marketing Group, P.O. Box 1008, Rocky Hill, CT 06067-1008.

MIXOLOGY: A GARDEN OF FLAVORS

This Prohibition-era classic is crafted from a Vermont favorite and is an obvious go-to for fans of gin and springtime.

Bee's Knees

courtesy caledoniaspirits.com

- 2 ounces Barr Hill Gin
- ¾ ounce fresh lemon juice
- ¾ ounce raw honey syrup (2:1)
- Lemon twist garnish

Combine ingredients in a mixing tin, add ice, shake and then double strain into a chilled cocktail glass. Add the lemon twist garnish and serve.

TO MAKE THE HONEY SYRUP:

Place 4 ounces of honey and 4 ounces of water into a sauce pan over medium heat. Stir the honey and water together until the honey dissolves. Increase the heat slightly and then simmer for five minutes, stirring occasionally. Refrigerate syrup until cold — about two hours.

The reposado in this margarita brings with it caramel and vanilla flavors you won't find in blanco tequila — the spirit typically found in most margaritas — and the elderflower liqueur (try St. Germain or St. Elder) provides an entirely new take on this favorite.

Reposado Elderflower Margarita

courtesy kitchenswagger.com

- 2 ounces reposado tequila
- ½ ounce elderflower liqueur
- 1 lime wedge
- ¾ ounce lime juice
- ½ ounce simple syrup
- 1 cup ice

Combine all ingredients in a cocktail shaker with a cup of ice. Shake vigorously and pour straight into the salted glass with the crushed ice. Garnish with a lime wedge.



Always drink in moderation.

NOT ALL WHISKEY IS BOURBON. NOT ALL BOURBON IS BELLE MEADE.

DOUBLE GOLD MEDAL

San Francisco World Spirits Competition, 2015

Please enjoy responsibly. Belle Meade Straight Bourbon Whiskey 45.2% alc/vol (90.4 proof) © 2021 Nelson's Green Brier Distillery, Nashville, TN | END-0TH19002

100 PROOF RITTENHOUSE® STRAIGHT RYE WHISKY

Rittenhouse Straight Rye Whisky has a storied past with a heritage that commemorates Philadelphia's famous Rittenhouse Square. Bottled-in-Bond, today's Rittenhouse carries the distinct, spicy flavor that is long associated with the brand.

<p>2019 WSWA Spirits Tasting Best Rye Whisky</p>	<p>2019 WSWA Spirits Tasting Double Gold</p>	<p>2020 Ultimate Spirits Challenge 93 Rating</p>
--	--	--

VT Code #027016

Rittenhouse® Straight Rye Whisky, Bardstown, KY 50% Alc./Vol. ©2021