

**MIXOLOGY**

# Here's *the* Scoop

Gin with a  
serving of  
Ben & Jerry's  
Chocolate  
Peppermint  
Crunch

page 9



**Ice Cream,  
Spirits and  
Summer –  
A Perfect  
Combination**

BY BILL BURKE

## Redemption Bourbon and Häagen-Dazs Vanilla

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**I**t's tough to pick a favorite season when you're lucky enough to live in Vermont. Its crystalline winters are magical; autumn is crisp and vibrant; and spring is a time of hope and renewal.

A quick glance at the calendar, however, will reveal that while we are not in the midst of any of that, we are, in fact, deep into the time of year that many claim as a perennial favorite: ice cream season.

It's August, which means that even in the cool of the mountains and forests of the northeast, temperatures climb and humidity can throw a damp blanket over everything. What we have, then, is a perfect opportunity to indulge in a sweet, cooling treat. And while there are few ways to improve upon the perfection of ice cream, there is one way to improve things: pair that bowl of icy goodness with a refreshing cocktail.

The idea is to pair the sweetness of your frozen treat of choice with complementary flavors to help bring out new character and tastes.

To get started, we turn to Vermont's favorite ice cream making duo — Ben and Jerry — who offer a few cocktail and ice cream pairings that bring summertime favorites to a new level. A few suggestions, offered right at [benjerry.com](http://benjerry.com), provide some great ideas and a few sound rules to keep in mind when pairing ice cream and spirits.



### Vodka and fruit juice with vanilla ice cream.

The refreshing mixture of fruit juice and vodka makes for a perfect warm weather sipper. Pairing it with ice cream makes it that much better. "Since any vodka and fruit juice drink has plenty of bold flavors in it already, we say classic vanilla is the best ice cream pairing," the experts in Waterbury offer.

### Gin and Ben & Jerry's Chocolate Peppermint Crunch.

"The mint in Chocolate Peppermint Crunch complements that juniper-y Christmas tree-like flavor incredibly well. Plus chocolate."

Craft Gin Club, a subscription club for gin lovers based in the U.K., takes it a step further with this recipe, designed to pair perfectly with chocolate. The ginger balances out the creaminess of the chocolate and the ice cream.

### Orange Gin-ger Twist

*courtesy craftginclub.co.uk*

- 1½ ounces gin
- 1½ ounces cranberry juice
- 1½ ounces freshly squeezed orange juice
- 1½ ounces ginger beer
- ½ ounce simple syrup
- Ice

Add the gin, cranberry juice, orange juice and simple syrup to a cocktail shaker, along with a handful of ice. Shake and then pour over ice in a tumbler, top with ginger beer and gently stir.



For fans of barrel-aged, brown spirits, the Whiskey Advocate has your solution. According to these experts, you'll want to leave your top shelf bottles right where they are. The sweetness of ice cream works best with a whiskey providing broad flavors — meaning that the nuance of more complex whiskeys would be lost in this setting, and you'll be better served by sipping a less expensive option with your ice cream. According to these experts, you'll want to give these pairings a try:

### Redemption Bourbon and Häagen-Dazs Vanilla.

The 88-proof whiskey with a subtle rye-forward flavor has anise, black pepper, kola nut and (most importantly) toffee on the palate. It's that toffee that'll welcome the sweet vanilla and make your taste buds dance.

### Revel Stoke Spiced and Ben & Jerry's Cherry Garcia.

Revel Stoke features hints of vanilla, ginger, cinnamon, coriander and cardamom, making it a perfect match for a bowl of chocolate, cherries and cream.

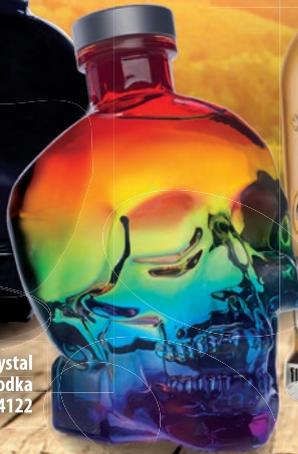
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**Bushmills and Breyers Chocolate Chip Cookie Dough.** Whiskey Advocate says both the Irish whiskey (go for the original Bushmills) and the ice cream are both light but rich – which is why these cousins get along so famously. The cornerstone of the Bushmills line, the Original is a triple-distilled blend matured in bourbon and sherry casks, resulting in flavors of vanilla, caramel, honey, summer fruits and oatmeal cookies.

Of course, it wouldn't be summer without the lilting music of the ice cream truck chugging by and offering some chilled refreshment. There are a few cocktails inspired by ice cream truck favorites, including the rocket — a red, white and blue ice pop. This one is all about layering the colors. Think (from the bottom) blue, white/lemon, red.



PHOTO COURTESY OF KITCHENWITCH/ALLRECIPES.COM

### The Rocket

courtesy allrecipes.com

- 1 cup finely crushed ice (to slush consistency)
- ¼ ounce blue curacao liqueur
- 2 ounces lemon-flavored vodka (try Absolut Citron or Grey Goose Le Citron)
- ¼ ounce raspberry-flavored liqueur (try New Amsterdam Raspberry Vodka)

Place half the ice into a bowl; divide the other half of the ice between two bowls (¼ cup of ice in each). Place blue curacao liqueur and ½ ounce of lemon vodka into a bowl containing ¼ cup of ice. Mix well. Place raspberry liqueur and ½ ounce of lemon vodka into the other ¼ cup of ice and mix well. Mix the remaining 1 ounce of lemon vodka into the bowl containing ½ cup of ice.

Layer the blue curacao-flavored ice into the bottom of the glass. Place the lemon vodka-flavored ice over the blue layer; top with the raspberry-flavored ice.

Always drink in moderation.



PHOTO COURTESY OF INSPIREDBYCHARM.COM

Meanwhile, we've got an inventive cocktail straight from the ice cream truck and made up of four words that scream summer.

### Berry Watermelon Limeaid Martini

courtesy inspiredbycharm.com

- 2 ounces berry watermelon limeade, strained (recipe below)
- 2 ounces vodka
- 1 ounce St. Germain liqueur
- Lime wedge
- Strawberry, lime slice or watermelon wedge for garnish

In a cocktail shaker filled with ice, add the berry watermelon limeade, vodka, St. Germain and juice from a lime wedge. Shake vigorously. Strain into a martini glass and garnish with your choice of a fresh strawberry, lime slice or watermelon wedge.

**FOR THE BERRY WATERMELON LIMEADE:** Add fresh strawberries and chopped watermelon to a blender, pour in some limeade and blend.

And of course, it just wouldn't be ice cream season without the taste of a maple creemee. Appalachian Gap Distillery (see feature on page 4) has created a new offering: Vermont Creemee Liqueurs. The mad scientists in Middlebury have created a chocolate, vanilla, and of course, a maple version — bolstered by Vermont maple syrup sourced from Breezy Lane Sugarworks, in Bristol.

Here's a cocktail that captures classic Vermont flavors — the oaky bourbon gives an extra kick to the sweet vanilla and the maple syrup.

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**MIXOLOGY: HERE'S THE SCOOP**

**ON THE COVER**  
**Maple Bourbon Milkshake**

*courtesy feastandwest.com*

- 2 scoops vanilla ice cream (or two cups vanilla cream)
- 2 tablespoons 100% pure Vermont maple syrup (plus 1 teaspoon for garnish)
- 2 ounces bourbon
- ½ cup milk

In a blender, combine all ingredients. Blend until smooth. Divide between two glasses and drizzle with maple syrup. Serve with a straw.



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DRINK RESPONSIBLY

**Top it off.** There are plenty of toppings to spiff up your bowl of ice cream — jimmies are great — but there are a number of liqueurs that'll bring a little more proof to your dessert. Here are five liqueurs that make for a delicious addition when drizzled over your ice cream.

**Amaretto** — Bring the nutty flavor of this liqueur to your bowl. Experiment with Amaretto Di Saronno, which will enhance with flavors of roasted almonds.

**Blackberry** — A little sweet added to something sweet. You can't miss. Try Ole Smoky Blackberry Moonshine or Leroux Blackberry Brandy.

**Campari** — With its bright red coloring, campari will make your dessert look good while incorporating the slightly bitter flavor of this aperitif. Try Campari Aperitivo on a scoop of vanilla.

**Coffee Brandy** — A natural addition, try Allen's Coffee Brandy, Mr. Boston Coffee Brandy, Dr. McGillicuddy's Coffee or even some classic Kahlua.

**Limoncello** — Add some tart citrus with Caravella Limoncello, straight from the Amalfi Coast, Pallini Limoncello or Fabrizia Limoncello, crafted right next door in New Hampshire.