

MIXOLOGY

Winter Warm-Ups

Whiskey drinks for the after-ski party

BY LEE J. KAHRS



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With the American appropriation of the après-ski party (literally “after skiing” in French) from the Europeans in the 1960s, that storied time between last lift and dinner has emerged as a cultural touchstone for schussers who celebrate living for another day.

With the pandemic ongoing, those storied après-ski parties packing hordes of skiers into the bar may be on hold, but that doesn't mean you can't enjoy a few cocktails after a long day on the slopes.

And what better way to warm yourself up in the middle of winter than with that very American spirit, whiskey?

Now, a straight shot is quick and efficient, but when you want to enjoy a more refined winter whiskey beverage, try some of these:

Hot Whiskey Sour

Love a whiskey sour but have a chill in your bones? Try a heated-up version of this classic American drink.

- 1½ cups whiskey
- ¾ cup simple syrup (½ cup granulated sugar and ¼ cup water)
- ½ cup lemon juice
- 5 cinnamon sticks

Heat water, sugar, lemon and one cinnamon stick in a medium saucepan until sugar is fully dissolved, stirring constantly. Do not bring to more than a simmer or it may burn. Once fully dissolved, divide evenly between four glasses and pour in whiskey. Garnish with a fresh cinnamon stick and lemon if desired. Serve hot.

Bourbon Maple Egnog

courtesy *Gastronom*

Egnog is such a versatile mixer, so this drink is good all winter long. Easy to make and so full of flavor, this winter cocktail is a refreshing, stick-to-your-ribs drink after a day on the slopes.

- ½ ounce maple syrup
- 1½ ounces bourbon
- 1 ounce eggnog
- 2 drops Tiki Bitters
- dash of nutmeg

Combine all ingredients in a shaker with ice except the nutmeg. Shake to combine. Strain into glass and garnish with nutmeg. Cheers!



Classic Old-Fashioned

The old-fashioned is so named because it is purported to be the first American cocktail, created around 1808. It's good any time of year, and the choice of whiskey is yours. Rye is spicier, bourbon is sweet, sweeter yet is Southern Comfort, whose true identity remains a closely guarded secret.

- 1½ ounces whiskey
- 2 dashes of bitters
- 1 tsp. sugar (or 1 sugar cube)
- 1 orange slice
- Splash of water
- maraschino cherries

Dissolve or muddle sugar with splash of water in an old-fashioned glass (also known as a rocks glass). Fill glass ¾ full of ice. Add whiskey and bitters and stir. Garnish with orange slice and maraschino cherry.

For a maple old-fashioned, add a splash of real maple syrup to taste.

Whiskey Ginger

It's the Swiss Army knife of drinks, appropriate all year round, but sometimes after a day of skiing, you're sweaty, not chilled, and you want something more robust than a cold pint. Enter the whiskey ginger! And it's probably the easiest whiskey drink to make other than neat or in a shot.

- 2 ounces whiskey (Use rye, bourbon or Irish — your choice!)
- 3 ounces ginger ale (or 4 ounces for more ginger taste)
- 1 lime wedge to garnish
- Ice

Add the whiskey and ice to a glass and stir. Top with ginger ale. Squeeze the juice from the lime wedge and garnish with additional lime wedges or wheels to taste.





Old-Fashioned, a variation

This recipe comes courtesy of Lydia McLuen for Dóttir, Portland, Oregon. If you have some time on your hands, or you are a craft bartender who wants to offer your guests a unique, high-end take on the old-fashioned, this one's for you.

- 1¼ ounces pecan-infused bourbon (see recipe below)
- ½ ounce Amaro Nonino (an Italian bitter liqueur)
- ¼ ounce blended Scotch whiskey
- ¼ ounce Demerara syrup (simple syrup made with Demerara sugar instead of white sugar, 2:1)
- 3 dashes of bitters
- orange twist for garnish

Pecan-Infused Bourbon:

In a small skillet over medium heat, toast 150 grams of pecans until lightly golden, about five minutes. Combine the nuts with 750ML bottom of bourbon in a sealable, non-reactive container, such as a glass jar. Store in a dark, cool place for one week, then strain through a fine-mesh strainer or cheesecloth. If any particles remain, strain again through a coffee filter. The infused bourbon will keep at room temperature for one month.

To make the infusion by sous vide (vacuum-sealing and immersing in warm water), set the temperature on the immersion circulator to 145 degrees Fahrenheit. Combine the toasted pecans and bourbon in a sealable, heat-proof bag and place in a water bath for two hours. Transfer the bag to an ice bath and cool to room temperature, then strain and bottle for use.

Old-Fashioned:

Stir all of the ingredients with ice, strain into a rocks glass over a single large ice cube, then garnish.

Ginger Hot Toddy

This toddy's been around for generations, but the development of ginger liqueur has made it much easier to make. Still, purists or bartenders who want to go that extra mile can make the ginger syrup per the recipe below.

- 1 tbsp. honey
- 1 tsp. lemon juice
- 1 ounce bourbon whiskey
- ½ ounce ginger liqueur or ginger syrup
- 4-6 ounces hot water, to taste

Ginger Syrup:

- 1 lemon
- 2 cups course ground ginger with peel
- 1 cup sugar

Cut the peel from lemon using a vegetable peeler. Place the ginger and lemon peel in food processor and finely chop.

Transfer the lemon-ginger mixture to a medium saucepan, add sugar and 2 cups of water and bring to boil. Reduce heat and simmer, partially covered, for 15 minutes. Strain mixture and cool. Cover and refrigerate for one week.

Ginger Hot Toddy:

In a warm Irish coffee glass, pour in the honey first to dissolve, then add lemon juice, whiskey and ginger liqueur or ginger syrup. Top with hot water and stir. You can also use chamomile tea instead of straight hot water for added flavor. Serve and enjoy.

You can reserve the lemon juice for last, then add to taste, or squeeze a lemon wedge into the mix and garnish.



Try these great spirits slope-side or in your favorite cocktail this winter.

When you're ready to warm up inside and out, these are all great options for sipping by the roaring fire.



Metcalfe's Vermont Maple Cream Liqueur

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