

NIGHT OF A MILLION COCKTAILS

by [Tea Berry-Blue](#) on June 22, 2011 at 12:01 am

Or, you know, five. Which is how many new ones that are worth sharing I've made since the last time I did a cocktail post apart from the strawberries. Holy heck! How did I go that long? What is wrong with me?!

I am feeling uncreative and beyond naming things right now. Which you may have noticed from my last post where I just started naming things "strawberry" in different languages. I figure the options right now are 1) sit around naming them for the next hundred years or 2) just throw 'em up without names. If you want to volunteer names, go for it!

1)



Ingredients

2 1/2 oz Small's Gin
1/2 oz Scarborough Faire Gin (homemade infusion! I make it with Gale Force Gin and 1/2 cup each parsley, sage, rosemary and thyme)
2 sprigs oregano
1 small plum,
1/2 oz lavender syrup
1/4 oz Branca Menta

Instructions

Add cut up plum, 1 sprig oregano and regular gin to shaker. Muddle, then add Scarborough Faire gin & syrup. Shake. Coat chilled cocktail glass with Branca Menta, discard excess. Pour drink into glass, add oregano for garnish.

2)



Ingredients

2 oz Magellan Blue Gin
1 oz Carpano Antica Formula
1/2 oz limoncello
1 rib rhubarb plus a small piece of rhubarb for garnish
1 Tb lemon thyme
3 dashes Fee Bros Rhubarb bitters

Instructions

Add gin, thyme and chopped rhubarb to shaker, muddle well
Add Carpano Antica & limoncello and shake
Pour into chilled cocktail glass and add bitters
Garnish with leftover piece of rhubarb!

3)



Ingredients

2 oz Dogfish Head Jin
 1oz Dolin dry vermouth
 1/2oz Domaine de Canton
 1Tb purple basil + 1 leaf for garnish
 1Tsp Vietnamese coriander (this is different from your more typical coriander/cilantro and has broad, flat, shiny leaves) +1 leaf for garnish
 1 hot pickled pepper
 1/8 tsp cinnamon
 Bottle Green Ginger & Lemongrass Soda to top

Instructions

Soak pepper in gin for five minutes.
 Add gin (with pepper), basil, lemongrass, and Domaine de Canton to shaker, muddle.
 Add vermouth & cinnamon, shake
 Pour into highball glass with ice, add soda until glass is full. Garnish with leaves.

4)



Ingredients

2 1/2 oz Ethereal Gin
 1/2 oz Averna amaro,
 1/2 oz Heering Cherry Liqueur
 10 bruised sage leaves (Bruise the sage leaves by running your index finger and thumb in opposite directions against the leaf)

Instructions

Put all ingredients in a glass. Muddle, then shake.
 Strain into a chilled cocktail glass. Easy!

5)



Okay, I have to say, this is the best drink of the bunch. And it's vodka. Vodka! My mother wanted a drink to showcase our new honey, so this is seriously made with honey RIGHT out of the hive. How awesome is that? But you should all try it. I recommend a lighter honey. Clover is probably fine, or acacia or tupelo.

Ingredients

3oz Comb Vodka
1/4 oz Mathilde peche
 1/2 oz freshly extracted honey (any honey will do if you are not a nerd like me)
 1 tb fresh lavender plus a sprig of lavender blossom for garnish
 2 tb fresh mint.

Instructions

Add vodka, lavender and mint to shaker, muddle just until leaves are bruised.
 Add honey and shake.

Coat chilled cocktail glass with Mathilde peche

Pour drink into glass, garnish.

Whew, okay, now I am caught up with the drinky-drinks.