

For the On-Premise Innovator

Nightclub & Bar[®]

Winter 2007

Winter Web Delights

Blogging has taken hold in so much of the mixology world this year. As 2007 comes to a finish, Nightclub & Bar magazine wants to acknowledge a few bartenders and cocktail creation enthusiasts out there on the Web, creating new recipes and new blogs weekly.

These three provided us with six winter recipes to keep profits cozy. Check out their pages the next time you log on for more great recipes and tips for making your bar a better place to partake.

NCB

Girls Just Wanna Have Fun With Hot Buttered Rum

Provided by Cheryl Charming, www.misscharming.com

- 1 750-ml bottle rum (vanilla flavored, spiced or aged)
- 3 cups brown sugar
- 1/2 cup unsalted butter, softened
- 3 tablespoons clover honey
- 1 tablespoon rum extract
- 1 tablespoon vanilla extract
- 1 teaspoon fresh ground nutmeg
- 1 teaspoon fresh ground cinnamon
- 1/2 teaspoon ground allspice
- 2-3 ice cube trays

Mix all ingredients. Spoon into ice cube trays. Cover trays with freezer wrap and freeze. When ready to serve, drop each cube into a mug. Pour in an ounce of rum, fill with hot water and stir. Makes 25 servings.

The Grapevine

Provided by Jonathan Pogash, director of Cocktail Development for Hospitality Holdings in New York City, www.thecocktailguru.com

- 1 1/2 ounce Cabernet
- 1/2 ounce Grand Marnier
- 1/2 ounce Myers's Light Rum
- 3 lime wedges
- 1/2 ounce simple syrup
- 1/4 ounce fresh lime juice
- 8 mint leaves

Sparkling water

Muddle the limes, lime juice, mint and simple syrup in a mixing glass. Add ice and remaining ingredients and shake briefly. Pour into a Highball glass. Add ice (if necessary) and top with sparkling water.

Honey-Baked Turkey Cosmo

Provided by Cheryl Charming, www.misscharming.com

- 1 1/2 ounces Wild Turkey
- 1/4 ounce Wild Turkey American Honey Liqueur
- 1/4 ounce Cointreau
- 1/4 ounce fresh lime juice
- 1/2 ounce cranberry juice

Shake all ingredients and strain into a cocktail glass.

Ho-Ho-Hot Holiday Margarita

Provided by Natalie Bovis-Nelsen, www.theliquidmuse.com

- 1 1/2 ounces habanero-infused tequila*
- 1 ounce prickly pear syrup
- 2 ounces freshly squeezed grapefruit juice
- 1 ounce freshly squeezed lime juice
- 1 red habanero chili pepper

Shake tequila, prickly pear syrup and juices with ice. Strain and serve up in a Margarita glass.

*Habanero infused tequila: Cut one large Habanero chili into four pieces. Place them into a sealing jar with a 1-liter bottle of your preferred tequila. Let it sit for 1-3 days, depending on how hot you can take it.

Dickens Cocktail

Provided by Jonathan Pogash, www.thecocktailguru.com

- 1 dried fig, cut into 1/2-inch sections
- 1 heaping teaspoon of pumpkin spice agave nectar
- 1/4 ounce fresh lemon juice
- 1 1/2 ounce 10 Cane Rum

Muddle fig, pumpkin spice agave, ice and lemon juice in shaker. Add rum and shake well. Strain into an ice-filled wine glass. Garnish with an orange slice dipped in white sugar.

White Creole Christmas Punch

Provided by Natalie Bovis-Nelsen, www.theliquidmuse.com

- 1 1/2 ounces Old New Orleans Creole Spice Rum
- 1/2 ounce white chocolate liqueur
- 1/2 ounce coconut milk
- 1/2 ounce half-and-half
- 1/2 bar white chocolate

Melt white chocolate in double boiler. When liquid, let cool slightly, then dip rim of large Martini glass into the chocolate and set aside. Shake rum, white chocolate liqueur, coconut milk and half-and-half with ice until shaker gets cold. Strain into glass. NCB