



2 TEMPTING COCKTAILS

served with a seasonal touch

There are certainly some classic drinks you could serve at your next event. And they would be just fine. But, let's face it, is "just fine" good enough when you're looking to wow the crowd? If exciting your guests is what you're going for, these 2 signature drinks are your recipes for success!

Apple of my eye

Ingredients

1.5 oz Rye Whiskey

.75 oz Fresh Apple Juice

.5 oz Allspice Dram

2 Dashes Peychaud's Bitters

Steps

Dip the rim of the martini glass in fresh apple juice then in a plate with cinnamon sugar.

Shake together all ingredients with ice then strain over rimmed martini glass.

Garnish with a tart apple slice.

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The Carrotini

Ingredients

- 1.5 oz Botanical Gin
- 1.25 oz Carrot Syrup (easy, see below)
- .5 oz Lemon Juice, Fresh
- .25 oz Bianco Vermouth (imported)
- 4 Dashes Caraway Tincture (easy, see below)

Steps

Combine all ingredient into a shaker with ice to chill and strain into a martini glass.

Garnish with a fresh carrot peel.

Carrot syrup: Combine 4 oz. of fresh carrot juice with 2 oz. of a 1-to-1 simple syrup (equal parts juice to sugar by weight).

Caraway Tincture: Combine 1 tbsp. of Caraway seed, lightly cracked with 4 oz. 80 proof Vodka and steep for an hour or two, stirring or shaking intermittently to extract the full flavor of the caraway.

