

COCKTAIL GOALS

RECIPES FROM THE KINGS OF THE CRAFT COCKTAIL SCENE

BURLOCK COAST PONCHE

Ingredients:

- 1 oz Light or white rum
- 1 oz Dark rum
- ¾ oz Triple sec
- ¾ oz Cranberry
- ½ oz Coconut water
- ½ oz Lime juice
- ¾ oz Cinnamon simple syrup
- ¼ oz Grapefruit juice

Pieces of fruit that go in the ponche:

- 2 Chunks fresh pineapple
- ½ Fresh orange in quarters
- 2 Fresh raspberries
- 3 Fresh blueberries
- 2 Fresh blackberries
- 1 Cinnamon stick
- 4 Mint leaves
- 1 Star anise pod

Method:

Combine all ingredients in a pot. Let the ingredients steep for at least two days. Shake the pot vigorously throughout the two days. Once the ponche has reached its ultimate flavor, pour into a punch glass. Multiply the recipe as needed for parties of any size.



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SUVICHE'S LIMA MULE

Ingredients:

- 2 oz Muddled pineapple
- .25 oz Lime juice
- 2 oz Pisco
- 4 oz Ginger beer

For garnish, a mint sprig and a pineapple wedge

Method:

Muddle pineapple with muddler. Pour ingredients in shaker and shake vigorously. Pour over ice in copper mug. Garnish with a mint sprig and a pineapple wedge.



PHOTO PROVIDED BY SUVICHE

LOBSTER BAR SEA GRILLE'S LYCHEE MARTINI

Ingredients:

- 1 ½ oz Goose Pear
- 1 ½ oz Lychee puree
- ½ oz Contratto
- White Vermouth
- Splash of lemon juice

Method:

Shake and serve up in a martini glass. Garnish with smacked rosemary.



PHOTO BY JASON LEIDY

TACOCRAFT'S JALAPEÑO CUCUMBER MARGARITA

Ingredients:

- 3 Seedless cucumbers
- 1 ½ Jalapeno with seeds and all (just cut the stem off)
- 3 Cups lime juice
- 1 ½ Cup agave

Method:

Blend and strain through fine strainer. Recipe yields 48 oz or enough for 20 cocktails.



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COCKTAIL CONCEPTION

BEHIND THE SCENES – THE MAKINGS OF THE PIANO PIANO COCKTAIL AT LOUIE BOSSI'S

WRITER ALEXANDRA ROLAND

When Ervin Machado was a boy, his mother was punctual. His father on the other hand subscribed to a slightly different timetable. “There’s a saying my dad always used to say in Italian, ‘*Piano, piano. Se va lontano.*’ And that means, ‘Easy, easy. You’ll get very far.’” In other words: Take it easy. Things will work out.

Years later, the Louie Bossi’s vino consigliere has translated that notion into cocktail form. “One of our chefs Kevin Darr had a cooking competition in West Palm Beach. And he calls me and says, ‘Ervin, I need a cocktail that will go well with Asian food,’” Machado says. Darr was aiming for something that would complement umami or savory flavors. Plus, the cocktail had to be vegan. Machado had six hours to come up with a completely new drink.

The end result was a sweet, peachy cocktail, with an Ancho Reyes kick and a foamy head. Hailing from Mexico, Ancho Reyes is a mezcal, differing from Tequila in that it uses another strain from the Blue Agave plant. Infused with chilies, it creates a smoky flavor with a mild but flavorful spice.

A 50/50 blend of lemon and lime juices amps up different levels of sweetness and tartaric acid. Reàl Peach Puree, actually made from real fruit, adds freshness.

Next is the texture component. Lemon is to salmon as foam is to a cocktail. In a word, it’s enriching. “Foam is very important to cocktails because it creates depth,” Machado says. “It doesn’t add much flavor to it but it gives you a whole different dimension.” Making foam without egg whites, though, could be challenging. “[One] option is called soy lecithin, which is something I used when I did molecular mixology. There was no way Kevin was going to get his hands on [that],” on such short notice. Next option: chickpea water. “[It] has proteins in it that would emulsify the same way egg whites would but it’s obviously vegan.”

The cocktail carries a light, refreshing flavor dominated by peach tones built to complement the umami flavor profile. The Ancho spice lingers on your lips and tingles the back of your throat ever so slightly. You may be tempted to polish it off in a few hearty sips, but beware. Machado did at first. Then he remembered what his father used to say. And thus, the name came to him. *Piano, piano.* You’ll get very far. **60**

PHOTO BY JASON LEIDY



PIANO, PIANO

Ingredients:

1 oz of chickpea water
1 oz of Reàl peach puree
1 oz of simple syrup
1 oz of 50/50 lemon and lime blend
2 oz Ancho Reyes

Method:

Combine ingredients in a cocktail shaker and dry shake from back to front. Add ice and shake again. Pour in a coupe glass and garnish with angostura bitters. Serve immediately.