



Misty Kalkofen recommends...

**Laird's 7½ Year Apple Brandy**

*This classic is aged in charred oak barrels by the country's oldest brandy distillery. \$25*

"When the Laird family came to New Jersey from Scotland in 1698, they started distilling with the most prevalent commodity around them: apples," says Kalkofen, founder of the Boston chapter of Ladies United for the Preservation of the Endangered Cocktail. "And they've been at it ever since. Unlike some variations of apple brandy, this one's not diluted with other spirits, so you get a truer expression of apple, as well as those lovely barrel notes. Part of the reason Laird's is experiencing a resurgence is that their apple brandy appears in recipes from the early 1900s. The craft of cocktail making still hasn't fully recovered from Prohibition. In an effort to change that, people are looking back, and this is a distinctively American spirit." *Misty Kalkofen is a bartender at [Drink](#), in Boston.*

- **Fort Washington Flip** *"The name is a double entendre: a nod to Fort Washington Park in Cambridge as well as to the Laird family, who supplied apple brandy to George Washington's troops. The egg brings a rich texture that's amplified by the viscosity of the maple syrup."*
- **Two Orchard Thieves** *"I love the combination of Cynar, an artichoke-based apéritif, and maraschino liqueur, and it works well with apple brandy. For such a simple recipe, it's a very elegant drink."*
- **Una Manzana al Día** *"It translates to 'an apple a day,' in honor of the marriage of mezcal and apple brandy. Bringing them together in an Old Fashioned-style drink, along with amaro, just works."*
- **Voluntary Paralysis** *"I respect tiki drinks that use unexpected ingredients, so I wanted to create one with apple brandy. The great cocktail writer Charles H. Baker Jr. once wrote that un-aged apple brandy could 'induce a happy state from the waist down, closely approaching voluntary paralysis.' Thus, the name."*

- **Joe's Fashion** *"This is a take on the Double Standard, a classic cocktail that's made with equal parts gin and whiskey. I subbed in apple brandy for whiskey, then infused simple syrup with Chinese five spice because it goes so well with apples. I named the drink after Joe Laird, a member of the family who rode a racehorse named Fashion in the 1840s."*

**FROZEN IMPACT** / *Several parts are at play in a well-made cocktail. In some cases, ice—in square, crushed, or spherical form— provides the allure. Create your own frozen art forms at home with these affordable tools.*

**King Cubes** / This silicone mold puts out two-inch blocks that melt slowly to keep cocktails cooler longer (and less watered down). \$14.95 for a set of two trays **Ice Pods** / "On the rocks" may soon be known as "on the round." One globular ice form created by this mold sits snugly in a highball glass. \$9.50 for a set of four **The Lewis Bag** / Keep it all together as you crush ice with this sturdy canvas sack, originally intended to carry a load of coins. \$3.95

Improved  
Holland Cocktail



Death in the  
Gulf Stream



Voluntary Paralysis

SPRIT'S GUIDE TO SPIRITS

# Drink Recipes

## BOLS GENEVER

### Improved Holland Cocktail

- 2½ ounces Bols genever
- ¼ ounce simple syrup
- ¼ ounce maraschino liqueur
- 3 dashes absinthe
- 2 dashes Angostura bitters
- 1 lemon peel

Combine liquid ingredients in an ice-filled mixing glass. Stir, then strain into a chilled coupe glass. Garnish with a lemon peel.

### Jerry Thomas' Gin Punch

- 2 tablespoons superfine sugar
- 1 ounce water
- 1 tablespoon raspberry syrup
- 3 ounces Bols genever
- ½ ounce lemon juice
- 2 dashes maraschino liqueur
- 2 orange slices
- 1 pineapple chunk

Combine the sugar and water in a mixing glass and stir. Add remaining liquid ingredients. Fill with ice, shake, then strain into a large tumbler filled with shaved ice. Garnish with the orange slices and pineapple chunk.

### John Collins

- 1½ ounces Bols genever
- ½ ounce lemon juice
- ½ ounce simple syrup
- 1-2 ounces seltzer
- 1 lemon wedge

Combine genever, lemon juice, and simple syrup in an ice-filled shaker. Shake, then strain into an ice-filled Collins glass. Top with seltzer. Garnish with a lemon wedge.

### Death in the Gulf Stream

- 3-4 dashes Angostura bitters
- 1 lime
- 2 ounces Bols genever

Fill a tumbler with crushed ice, then add a few dashes of bitters. Top with the juice and remnants of one squeezed lime, then fill with genever.

### Genever Old Fashioned

- 1 sugar cube
- 1 ounce water
- 1 large lemon peel
- 3 dashes Jerry Thomas' Own Decanter Bitters by The Bitter Truth
- 2½ ounces Bols genever

Muddle the sugar cube, water, lemon peel, and bitters in a double Old Fashioned glass. Add the genever and fill with several large ice cubes. Stir until well chilled.

## LAIRD'S 7 ½ YR APPLE BRANDY

### Fort Washington Flip

- 1½ ounces Laird's 7½ Year apple brandy
- ¾ ounce Bénédictine
- ½ ounce maple syrup
- 1 egg (including yolk)
- fresh nutmeg

Combine all liquid ingredients in a mixing glass and shake. Add ice and shake again. Strain into a small, chilled wine glass. Top with grated nutmeg.

### Voluntary Paralysis

- 1½ ounces Laird's 7½ Year apple brandy
- ¾ ounce Velvet Falernum
- ¼ ounce allspice dram
- ½ ounce lime juice
- 1 dash Fee Brothers whiskey barrel-aged bitters
- 1 apple slice

Combine liquid ingredients in an ice-filled mixing glass. Shake, then strain into a chilled cocktail glass. Garnish by floating a thin slice of apple in the drink.

### Joe's Fashion

- 1 ounce Laird's 7½ Year apple brandy
- 1 ounce Plymouth gin
- ½ ounce Punt e Mes vermouth
- ½ ounce lemon juice
- ½ ounce five spice simple syrup\*

Combine ingredients in an ice-filled mixing glass. Shake, then strain into a chilled cocktail glass.

\*Combine 1 cup water, 1 teaspoon Szechuan peppercorns, 1 teaspoon fennel seeds, 1 teaspoon broken cinnamon stick, 1 teaspoon whole cloves, and 1 star anise. Bring to a boil, then simmer for five minutes. Remove from heat and stir in 2 cups of sugar. Strain and cool.

### Una Manzana al Día

- 1½ ounces Laird's 7½ Year apple brandy
- ½ ounce Del Maguey Vida mezcal
- ½ ounce Averna amaro
- ¼ ounce turbinado simple syrup
- 1 dash Angostura bitters
- 1 orange peel

Combine liquid ingredients over ice in a double Old Fashioned glass. Stir, then twist an orange peel over the drink and discard.

## Two Orchard Thieves

- 1½ ounces Laird's 7½ Year apple brandy
- ¾ ounce Bols genever
- ½ ounce Luxardo maraschino liqueur
- ¼ ounce Cynar
- 1 cardamom pod

Combine liquid ingredients in a mixing glass. Add ice and stir. Strain into a chilled cocktail glass. Top with grated cardamom.

## ROTHMAN & WINTER CRÈME DE VIOLETTE LIQUEUR

### September Summer

- 1 ounce Crème de Violette
- 1 dash Angostura bitters
- 2 dashes Regans' Orange Bitters No. 6
- 4 ounces brut champagne
- 1 orange peel

Combine all liquid ingredients except champagne in a mixing glass. Stir, then strain into a champagne flute. Top with champagne. Garnish with an orange peel.

### 210 Justice Street

- 9 blueberries
- 1½ ounces aquavit
- ¼ ounce Crème de Violette
- ½ ounce turmeric syrup\*
- 1 ounce lime juice
- 1-2 ounces soda water

Muddle 7 blueberries in a mixing glass. Add all liquid ingredients except soda water. Shake and strain into an ice-filled Collins glass. Top with soda water. Garnish with two blueberries.

*\*Bring 1 cup water to a boil. Stir in 1 cup sugar, ¼ cup St-Germain, and 1 tablespoon turmeric, then remove from heat and let cool.*

### Violet Old Fashioned

- 2 ounces rye whiskey
- ½ ounce Crème de Violette
- 3 dashes Angostura bitters
- 1 brandied cherry

Combine all liquid ingredients in a mixing glass. Stir, then strain into a double Old Fashioned glass over a large ice ball or cube. Garnish with a brandied cherry.



210 Justice Street

### Titanium Nail

- 2 ounces blended scotch
- ⅙ ounce Islay scotch
- ½ ounce Crème de Violette
- ¼ ounce Drambuie
- 1 lemon twist

Combine liquid ingredients in a mixing glass. Add ice and stir. Strain into a coupe glass. Garnish with a lemon twist.

### DEL MAGUEY VIDA MEZCAL

### Oaxaca Old Fashioned

- 1½ ounces El Tesoro reposado tequila
- ½ ounce Del Maguey Vida mezcal
- 1 teaspoon amber agave nectar
- 2 dashes Angostura bitters
- 1 orange twist

Combine liquid ingredients in a mixing glass. Add ice, stir, then strain into a rocks glass over ice. Garnish with a flamed orange twist.

### The Good Cork

- 1 ounce Del Maguey Vida mezcal
- 1 ounce Redbreast Irish whiskey
- ½ ounce Bénédictine
- 2 dashes Peychaud's bitters
- 1 apple slice

Combine liquid ingredients in a mixing glass. Stir, then strain into a double rocks glass over ice. Garnish with an apple slice.



The Good Cork

### Lipspin #2

- 1 ounce Del Maguey Vida mezcal
- ¾ ounce Cynar
- ¾ ounce Plymouth sloe gin

Combine ingredients in a mixing glass. Add ice, stir, then strain into a cocktail glass.

### Red Ant River Swizzle

- 1½ ounces Del Maguey Vida mezcal
- ¾ ounce simple syrup
- ¾ ounce lime juice
- 2 dashes absinthe
- 1 mint sprig

Combine liquid ingredients over crushed ice in a tall cooler glass. Stir, then garnish with a mint sprig.

### Division Bell

- 1½ ounces Del Maguey Vida mezcal
- ¾ ounce Aperol
- ¾ ounce lime juice
- ½ ounce Luxardo maraschino liqueur
- 1 grapefruit twist

Combine liquid ingredients in an ice-filled mixing glass. Shake, then strain into a cocktail glass. Garnish with a grapefruit twist.

### CARPANO ANTICA VERMOUTH

### JT's Manhattan Cocktail

- 1¾ ounces Carpano Antica
- 1½ ounces rye whiskey
- ½ ounce orange curaçao
- 3 dashes Angostura bitters
- 1 lemon twist

Combine liquid ingredients in a mixing glass. Add ice and stir. Strain into a cocktail glass. Garnish with a lemon twist.

### Nerina

- 1 ounce Carpano Antica
- 1 ounce Meletti amaro
- 1 ounce Plymouth gin
- 1 orange slice

Combine liquid ingredients in a rocks glass with ice and stir. Garnish with an orange slice.

### The Ultimate Antica Cocktail

- 2 ounces Carpano Antica
- 3 lemon wheel slices

Place lemon wheels along the inside of a rocks glass and fill with ice to keep them against the glass. Fill with Carpano Antica.

### Martinez

- 1½ ounces Carpano Antica
- 1½ ounces Ransom Old Tom gin
- ½ ounce maraschino liqueur
- 1 dash orange bitters
- 1 orange twist

Combine liquid ingredients in a mixing glass. Add ice, stir, then strain into a cocktail glass. Garnish with an orange twist.

### Pomegranate Sling

- 1½ ounces Laird's Applejack
- ¾ ounce chai-infused Carpano Antica\*
- ¾ ounce pomegranate juice
- ½ ounce lemon juice
- ½ ounce simple syrup
- 3 rose buds

Combine liquid ingredients in a mixing glass. Add ice, shake, then strain into a cocktail glass. Garnish with rose buds.

*\*Bring 1 cup Carpano Antica and 2 bags of chai tea to a light boil, then remove from heat. Cool, then strain.*



Pomegranate Sling