



THE FRONT BURNER

RECIPES, COOKING TIPS & MORE FROM THE CULINARY SUPERSTORE

Three Classic Cocktails

The Boulevardier:

Closely related to a Negroni – the Boulevardier uses whiskey or bourbon instead of gin. The bitter Campari and sweet vermouth are warmly balanced with the rich, earthy flavors of the whiskey.

Ingredients:

1 ounce bourbon or rye whiskey
1 ounce Campari
1 ounce sweet vermouth
orange twist and cherry for garnish

Directions:

Stir or shake the ingredients together over ice. Strain, and serve in an Old Fashioned glass with ice and a garnish of orange peel and cherry.

The Sidecar:

Named for the attachment to a motorcycle - this classic cocktail was invented in Paris sometime during WWI. Get the sweet and sour combination perfectly balanced - and each sip is a delight!

Ingredients:

1-1/2 ounces cognac
3/4 ounce Cointreau orange liqueur (or triple sec)
3/4 ounce fresh squeezed lemon juice
lemon peel twist, for garnish

Directions:

Shake the ingredients together over ice. Strain and serve in a sugar-rimmed martini glass with a lemon peel twist for a garnish.

Brandy Alexander:

A perfect holiday drink, a Brandy Alexander is a dreamy concoction simply made with brandy, dark crème de cacao, and heavy cream. A garnish of freshly ground nutmeg compliments the flavors ideally.

Ingredients:

2 ounces brandy
1 ounce dark crème de cacao
1 ounce heavy cream
garnish with freshly grated nutmeg

Directions:

Shake the ingredients together over ice. Strain and serve neat with a garnish of freshly grated nutmeg.