



COOKS ON MAIN

*for the everyday chef*

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### 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.