

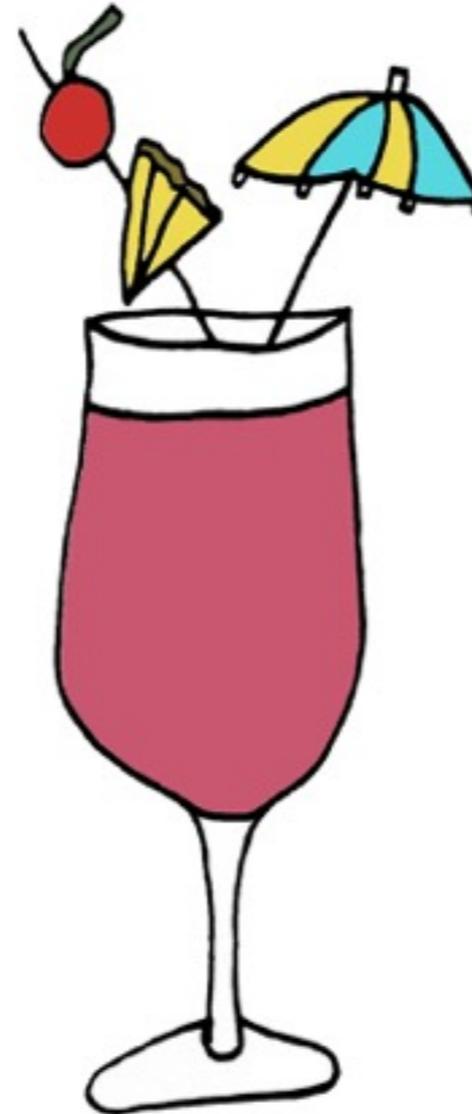
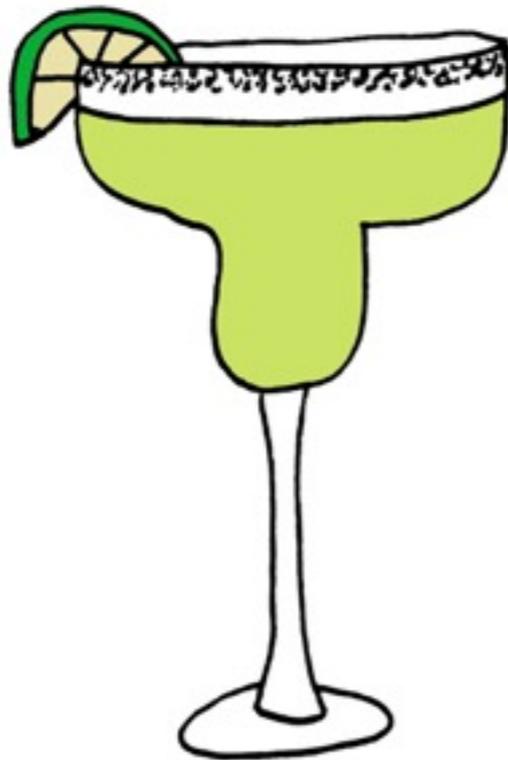
# THE HOME ARTISAN BAR

## Chapter 2 Recipe Book

### MEYER LEMON SWEET AND SOUR MIX

- 3 cups Meyer lemon juice (or regular lemon juice)
- 1 cup lime juice
- $\frac{1}{4}$  -  $\frac{1}{2}$  cup agave (to taste)
- 1-2 tablespoons citric acid (optional)

1. Combine the juices and add the agave starting with  $\frac{1}{4}$  cup. Whisk and taste and add more if you want it sweeter.
  2. Add the citric acid in the same manner as you added the agave, one tablespoon at a time.
- \* This is a great recipe to make if you have access to a citrus tree. If you can make a bunch, do it and freeze the rest!



### MAI TAI MIX

- 1 liter pink guava juice
- 1 liter pineapple juice
- 1  $\frac{1}{2}$  cups orange juice
- $\frac{1}{2}$  cup lime juice

1. Combine all the juices together. As you'll see this makes a large amount of mix! If you need to make less or more, just follow the general ratio two parts guava juice, two parts pineapple juice, one part orange juice and half part lime juice.

### MAI TAI

- 2 parts Mai Tai mix
- 1 part light rum
- 1 part dark rum
- 1 teaspoon grenadine
- A few dashes bitters

1. Combine the mix and rum together with ice and shake then pour into a tall glass.
2. Top with grenadine and bitters.
3. Garnish with cherries, limes or pineapple.

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### BLOODY MARY BASE

\*adapted from the Runaway Spoon

- 10 pounds tomatoes quartered (use tomatoes that are on the soft side)
- 3 bell peppers, chopped, seeds removed
- 5 ribs or ½ stalk celery chopped
- 1 onion, chopped
- 3-4 carrots, chopped
- 4-6 cloves of garlic
- 2 Serrano chiles chopped well (seeds stay) or other hot pepper
- ¼ cup sugar
- 2/3 cup lemon juice
- 1 tablespoon Worcestershire sauce (or more) OR Braggs Liquid Amino Acids
- One dash cumin
- One dash (or more) black pepper
- 1-1 ½ tablespoons salt (to taste)
- 2 cups water

1. Wash and prep all the veggies and add them to a large pot.
  2. Add water and cook everything until mushy (at least 30 minutes but probably more like one hour). Allow to cool.
  4. Puree the veggies and strain (if you want a finer mix) or use an immersion blender and then put through a food mill.
  5. Collect the “juice” in a pot and add the other ingredients while slowly heating back up. Adjust seasoning to your liking.
- \*You can omit the Worcestershire sauce and pepper and add them when you make the drink.

### BLOODY MARY/MARIA

- 3 parts Bloody Mary mix
- 1-1 ½ parts vodka or tequila (depending on if you’re making a Bloody Mary (vodka) or Bloody Mary (tequila))
- A dash hot sauce (optional)
- A dash Worcestershire sauce (optional)
- A pinch celery salt
- A pickled garnish (see chapter four)

\*Whether or not you used the peppers or Worcestershire sauce in your Bloody Mary base recipe will determine if you will use them when you make the drink. This is entirely based on your flavor preferences.

1. Combine your mix and spirit in a pitcher and pour into tall glasses.
2. Dash with hot sauce, Worcestershire sauce and sprinkle the top with celery salt.
3. Garnish with pickles.



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### **KUMQUAT or LOQUAT LIQUEUR**

- 1-2 cups halved kumquats or loquats (pits removed)
- 1 liter vodka
- 1 cup sugar

1. Wash the fruit and cut in half.
2. Wash your container and add fruit then pour vodka over the fruit.
3. Add a lid and keep out of the sun for 3-4 weeks shaking every time you can remember. I like to wait until I see the liquid/vodka change color a bit.
4. After a month, add 1 cup of sugar, do not shake! Just allow the sugar dissolve on its own.
5. When you can no longer see the sugar in the jar, shake the jar then remove the fruit.

\* If you are using loquats: I like to take the loquats out, puree them with a small amount of liqueur and place them back into the mixture. This makes a thicker drink but it really stands up on its own and tastes incredible.

\*If you are using kumquats: Place the discarded kumquats into a small saucepan with ½ its amount of sugar and ½ its amount of water and bring to a boil stirring. This makes a great adult ice cream or cake topping or can be an excellent garnish for a drink.



### **GROWN-UP SWEET TEA**

- 1 liter vodka
- ½ cup black tea or 6 tea bags
- ½ -1cup honey (to taste)
- 1 peel of lemon

1. Add the tea and washed lemon peel into a jar with the spirit.
2. Place in a cool area away from sunlight for two weeks shaking it every other day.
3. After two weeks, open the jar and smell the contents. If you can smell the tea you are ready.
4. Discard the tea strain, but leave the peel or remove with tongs.
5. Add the honey by adding ½ cup shaking for a few minutes and tasting. If you feel it needs more honey add another 2 tablespoons and repeat the process until you find the perfect taste. You can have the peel stay in the liqueur for another month or indefinitely.

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### LIMONCELLO-ISH

\*Traditional limoncello is made with the Sorrento lemon. This may be hard to acquire (I have only had access to this lemon once), so don't worry about it. You can use any citrus variety that has a fragrant peel.

-1 liter vodka or grain alcohol

-Peels of 3-4 citrus fruits, equal to ½-1 cup peels unpacked

-1 cup cane sugar

1. Wash the citrus well removing all dirt.
2. Peel the citrus using a vegetable peeler. Try to avoid the white parts (pith) as they will add bitter flavors.
3. Combine with vodka/grain alcohol in a jar with a lid and place away from heat and sunlight for a month shaking every few days. You will start to notice the color of the liquid change to color of the peel.
4. After a month, add 1 cup of sugar. Do not shake, just allow the sugar dissolve on its own.
5. When you can no longer see the sugar in the jar, shake the jar then remove the peels.

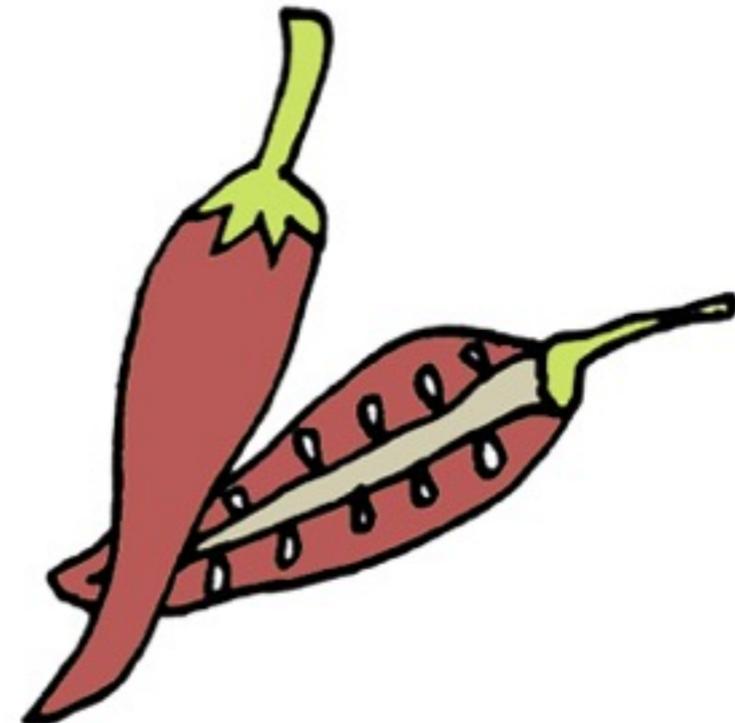
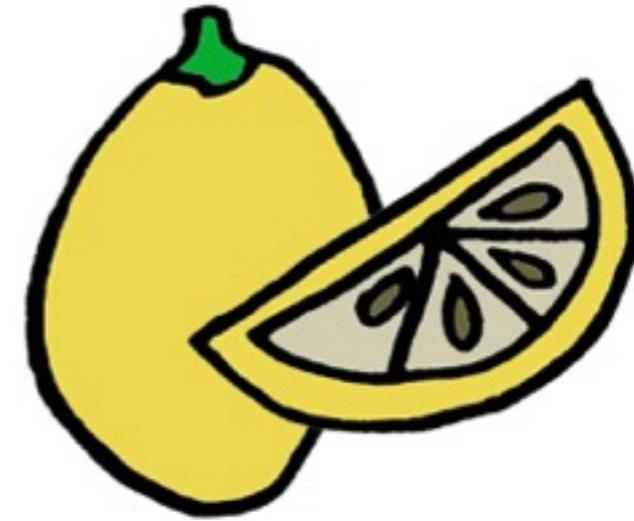
### HOT TEQUILA

-1 liter tequila

-1 cup dried chile de arbol

1. Combine tequila and chile in a jar with a lid and place away from heat and sunlight for a month shaking every few days.

\*I just permanently leave the chiles in there, which increases the flavor as time goes on. This is a super simple infusion that makes a great sipping tequila for people who love heat!



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### HAZELNUT – SPICED BRANDY

- 2 cups brandy
- 2 cups vodka
- 1 pound hazelnuts, lightly roasted
- 1 ½ cup turbinado or brown sugar
- 1 vanilla bean
- 1 cinnamon stick

1. Lightly toast the hazelnuts in a cast iron skillet. DO NOT burn the hazelnuts or it will ruin the liqueur.
2. Put them in the food processor and pulse until the nuts are lightly crushed. Do not turn them into powder.
3. In a large jar, combine the brandy, vodka, vanilla and cinnamon then add the crushed hazelnuts.
4. Allow the flavors to meld for one month shaking the container every once in a while.
5. Strain all of the items from the liquid. You'll have to use a coffee filter to strain all of the hazelnut pieces. Add the sugar and allow it to dissolve on its own.
6. Give it a final shake before tasting.

### COFFEE LIQUEUR

- 3 cups water
- 2 cups sugar
- ¼ cup instant coffee
- 1 teaspoon vanilla extract (or more if you like)
- 2 cups vodka or grain alcohol

1. Make a syrup from two cups of water and two cups of sugar. Boil for 15 minutes and allow it to cool.
2. In another pot make the coffee with the other cup of water.
3. Add syrup and coffee plus the vanilla to alcohol and allow to sit for two days. Before tasting, shake a few times.

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### **IRISH or BOURBON CREAM**

- 1 ½ cups bourbon or Irish whiskey
- ¾ cup cream (I use whipping cream)
- 1 14 ounce can of sweetened condensed milk
- 2 tablespoons vanilla extract
- 2 tablespoons almond extract
- 3 tablespoons honey (or to taste)

1. Gently blend all ingredients together in a blender. It is important that you blend on the low setting, if you blend on high, you will separate the fats from the cream.
2. Allow for the flavors to meld for a few days before serving. Store in the refrigerator for up to two months.

### **VANILLA EXTRACT**

- 2 cups brandy (I use cheap brandy. This is meant to be used in small amounts)
- 2 vanilla beans

1. Pour the brandy into a clean jar.
2. Take the vanilla beans and split them open. Make sure that the insides of the beans are fresh/soft and exposed.
3. Place the entire bean into the jar with the brandy and place in a cool dark area for two months shaking every chance you can remember.

\*I leave the vanilla beans in the jar the entire time until the extract is finished.

