

Created by: Debra C. Argen

Bison Grass Vodka - Zubrowka

Bison Grass Vodka is a Polish vodka with a clean taste and herbal notes from the bison grass extract purported to have possible aphrodisiac qualities.



With this mind, and Lord Alfred Tennyson's famous quote, "Spring, is the time when a young man's (or woman's) fancy turns to thoughts of love;" I thought that this would be the perfect time to introduce Bison Grass Vodka.

Bison Grass Vodka is a premium Polish vodka, 41% alcohol, made from potatoes and extract of bison grass, which is a specific category of Polish vodka called Zubrowka. Regarding its aphrodisiac legend, in the distant past, Polish nobility began infusing their vodka with bison grass in the belief that it "provided virility, stamina, and power." Like all legends, what is real and what is fictional, who knows, but the rumor persisted, and the FDA got involved in the late 1970s and disallowed the use of bison grass. The story does not end there though. Polish ingenuity persevered to create essence of bison grass without any of the properties that the FDA had found objectionable, and created Bison Grass Vodka with its distinctive flavor and blade of bison grass in the bottle. After taking a sip of Bison Grass Vodka, you will be saying "Dziękuję" (thank you in Polish).

Bison Grass Vodka served icy cold makes the perfect aperitif to pair with caviar or canapés. Try pairing Bison Grass Vodka with **Luxury Experience Magazine's Sundried Bison Paté**.

Luxury Experience Magazine's Sundried Bison Paté

4

Ounces

Sundried tomatoes in olive oil

4

Ounces

Toasted walnuts

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1

Clove of garlic

1

Ounce

Bison Grass Vodka

1

Ounce

Light cream

Process all ingredients in a food processor until almost smooth. Spread on toasted baguette slices.

To play up the aphrodisiac qualities of Bison Grass Vodka, I paired the vodka with an artichoke aperitif since artichokes are also very sexy. The result is **Luxury Experience Magazine's Sexy Bison**, which will surely bring out the Sexy Bison in you. Put on some mood music, have some oysters, and enjoy Luxury Experience Magazine's Sexy Bison with your special someone.



Luxury Experience Magazine's Sexy Bison

1.5

Ounces

Bison Grass Vodka

0.5

Ounce

Mint Syrup (see recipe)

0.5

Ounce

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Cynar (Artichoke aperitif)

1.5

Ounces

Club soda

Fill a martini glass with water and ice and let chill while you create the cocktail. Add ice to a shaker can, and all of the ingredients except the Club Soda. Shake hard to incorporate the mint syrup and the other ingredients, until the shaker can is frosted. Discard ice and water from the martini glass, and shake to remove excess liquid. Strain the cocktail into the chilled martini glass, and top with the club soda.

Mint Syrup

To make homemade mint syrup, add 1 cup of water and 1 cup of sugar in a saucepan and heat over low heat until sugar dissolves. Cook until the mixture starts to thicken, add ½ cup fresh slightly crushed mint, stir, and let simmer for 1 minute. Remove from heat, and let cool. When mixture is cool, strain the mint syrup into a sealable glass jar, and discard the mint. The mint syrup will keep for several months in the refrigerator.

Since nothing suggests romance like champagne, I also created **Luxury Experience Magazine's Royally Sexy Bison**, which substitutes champagne for the club soda.

Luxury Experience Magazine's Royally Sexy Bison

1.5

Ounces

Bison Grass Vodka

0.5

Ounce

Mint Syrup (see recipe)

0.5

Ounce

Cynar (Artichoke aperitif)

1.5

Ounces

Champagne

Fill a martini glass with water and ice and let chill while you create the cocktail. Add ice to a shaker can, and all of the ingredients except the champagne. Shake hard to incorporate the mint syrup and the other ingredients, until the shaker can is frosted. Discard ice and water from the martini glass, and shake to remove excess liquid. Strain the cocktail into the chilled martini glass, and top with the champagne.

Why should tequila have all the fun? **Luxury Experience Magazine's Frozen Bison in the Desert with Sandy Hooves** is a twist on the classic margarita.

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Luxury Experience Magazine's Frozen Bison in the Desert with Sandy Hooves

2.5

Ounces

Bison Grass Vodka

1.0

Ounce

Prickly Pear Syrup

0.5

Ounce

Lime juice, freshly squeezed

0.5

Ounce

Grand Marnier

Ice

Vanilla sugar

Carefully rim the outside edge of a margarita glass with a small wedge of lime, and then roll the glass in vanilla sugar, and set aside. Pour all of the ingredients in a blender and process until smooth. Pour into the margarita glass and garnish with a lime slice.

Bison Grass is imported by Adamba Imports International, Inc.

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