

## Cocktail Recipes from the Tales of the Cocktail 2008

[Luxury Experience Magazine](#) presents exciting cocktail recipes from the [Tales of the Cocktail 2008](#) that was held in [New Orleans, Louisiana](#).

Whet your whistles, prepare your palates, and get your shakers ready to mix up a few cocktails with recipes from [Paul and Ann Tuennerman aka Mr. and Mrs. Cocktail](#), [Charlotte Voisey](#), [Natalie Bovis-Nelson](#), [The Fabulous Shaker Boys](#), [Jimbo Walker](#), Chris Patino, and of course, [The Spirited Travelers aka Debra C. Argen and Edward F. Nesta](#) that the lucky attendees of the Tales of the Cocktail 2008 sampled during the 5 day culinary and cocktail event that took place in New Orleans from July 16-20, 2008.

### The Cocktail Recipes

After months of hard work spearheaded by [Ann R. Tuennerman](#), Founder of the [Tales of the Tales of the Cocktail](#), the **Sazerac** was named the **Official Cocktail of New Orleans**. Heartfelt congratulations to Ann on this achievement, and a huge thank you to Ann and her husband Paul who graciously share their delectable recipe for **The Tuennerman's Sippin' Sazerac**.

#### The Tuennerman's Sippin' Sazerac

Recipe for: 1 cocktail

Glass Used: Old-Fashioned glass

2.5

Ounces

Sazerac Straight Rye Whiskey

1

Teaspoon

Absinthe

2

Dashes

Angostura Bitters

4

Dashes

Peychaud's Bitters

1

Sugar Cube

Created by: Debra C. Argen and Edward F. Nesta

0.5

Teaspoon

Water

Put an old-fashioned glass in the freezer. In another one, muddle a sugar cube with 4 dashes Peychaud's Bitters, 2 dashes Angostura Bitters, and ½ teaspoon of water. Add several small ice cubes and 2.5 ounces of Sazerac Straight Rye Whiskey.

Stir well. Remove the chilled glass from the freezer, pour a teaspoon of Absinthe or Absinthe substitute (Herbsaint) into the glass, swirl around to coat the sides and spill out excess. Strain the chilled drink into the coated glass; twist a lemon peel over the top, and then smile!

Mixologist [Charlotte Voisey](#) created the winning cocktail, **Punch and Judy**, the Official Cocktail of Tales of the Cocktail 2008, a perfect blend of spirits and fruit juices.

### **Punch and Judy**

Recipe for: 1 cocktail

Glass Used: Highball glass

1

Ounce

Martell Cognac

0.25

Ounce

Old New Orleans Crystal Rum

0.5

Ounce

Hendrick's Gin

0.5

Ounce

BOLS Orange Curacao

2

Ounces

Pineapple juice

0.5

Ounce

Freshly squeezed lime juice

Created by: Debra C. Argen and Edward F. Nesta

0.5

Ounce

Orange juice

0.5

Ounce

Partida agave nectar

2

Dashes

Angostura Bitters

4

Mint leaves

Assemble ingredients, (no need to muddle the mint), shake well and strain over fresh ice in a highball glass. Garnish with a lime wheel and a heavy sprinkle of ground nutmeg.

Mixologist [Natalie Bovis-Nelson](#) of The Liquid Muse Virgin Mixology created the **NOLita Heat**, the Official Alcohol-Free Cocktail of the Tales of the Cocktail 2008. Although alcohol free, this cocktail packs a punch on the palate using jalapenos in the recipe.

### **NOLita Heat**

Recipe for: 1 cocktail

Glass Used: Champagne flute

3-4

Jalapeno slices

0.5

Ounce

Lime juice

0.3

Ounce

Prickly Pear syrup

2

Ounces

Mango juice

Fre alcohol removed Brut sparkling wine

1

Skewered whole jalapeno or Thai chili

1

Tablespoon

Granulated sugar

Rim chilled champagne flute with sugar, set aside. Muddle jalapeno slices and a pinch of sugar in a mixing glass. Add ice and mango juice, shake vigorously, and strain into the champagne flute. Slowly pour in the prickly pear syrup allowing it to settle on the bottom of the glass. Gently top with Fre Brut, and garnish with a skewered jalapeno or Thai chili on the side of the glass.

**Misja Vostermans** of [The Fabulous Shaker Boys](#) based out of Amsterdam created two excellent cocktails with a little something extra, the **Dutch Aviation** (his take on a 1916 cocktail), which uses the interesting flavor of Crème de Violette, and the **Dutch Duchess**, which uses Absinthe.

### **Dutch Aviation**

Recipe for: 1 cocktail

Glass Used: Martini glass

2

Ounces

Sonnema VodkaHerb

0.5

Ounce

Luxardo Marachino Liqueur

0.5

Ounce

Crème de Violette

0.5

Ounce

Freshly squeezed lemon juice

### **Dutch Duchess**

Recipe for: 1 cocktail

Glass Used: Martini glass

2.5

Ounces

Sonnema VodkaHerb

3

Drops

La Fée Absinthe

1

Dash

Peychaud's Bitters

Stir all ingredients together in a mixing glass and pour into a chilled martini glass.

**Debra C. Argen** and **Edward F. Nesta** of [Luxury Experience Magazine](http://luxuryexperience.com/), created the original brandy cocktails **Satin Morning**, **Savoir Faire**, and **French Café Mocha** for our seminar on **Cognac and Armagnac: Understanding the Nuances of the Spirits**. (Read about the seminar in the **Liquor Cabinet** section.)

### **Satin Morning**

Recipe for: 1 cocktail

Glass Used: Rocks glass

1.5

Ounces

Gran Duque de Alba Brandy

0.5

Ounce

Galliano

2.0

Ounces

Half & Half

2

Teaspoons

Fee Brothers Caramel Cordial Syrup

2

Dashes

Fee Brothers Whiskey Barrel Aged Bitters 2008

Nutmeg to dust top of cocktail

Shake in a metal shaker can. Strain into clean rocks glass filled with ice. Dust with Nutmeg.



### **Savoir Faire**

Recipe for: 1 cocktail

Glass Used: Rocks glass

1.5

Ounces

H Hine Cognac

0.5

Ounce

B&B

0.5

Ounce

Pimms

1

Ounce

Tamarind juice

0.5

Ounce

Lemon juice, freshly squeezed

Take for a ride over ice in a metal shaker, strain into a rocks glass with a twist of lemon.

### **French Café Mocha**

Recipe for: 1 cocktail

Glass Used: Rocks glass

1

Ounces

Coffee, cold

1

Ounces

Hot Cocoa (1 package made with 6 ounces of Half & Half)

1.5

Ounces

Castarède Blanche Armagnac

0.5

Ounce

Fee Brothers Warm Ginger Cordial Syrup

Pour all ingredients in a mixing glass with ice cubes and stir. Pour into rocks glass filled with ice.

We also created original cocktail and culinary recipes for a cocktail and food pairing Spirited Dinner at [Ralph's on the Park](#), which include the **Dona Flor**, **Marie's Garden**, **Clambake**, **Lime Ginger Sorbet**, **Fenneltini**, and **Toast of the Town**. (Read about the **Spirited Dinner** in the **Restaurants** section, and read the recipes in the **Chefs' Recipes** and **Liquor Cabinet** sections.)



### **Dona Flor**

Recipe for: 1 cocktail

Glass Used: Champagne flute

1

Ounce

Moët and Chandon Champagne

1

Ounce

Rose Jelly

0.75

Ounce

Created by: Debra C. Argen and Edward F. Nesta

Hibiscus Flower Juice (made with 1 part Jamaica Concentrate, 1 part sugar, and 12 parts water)

0.25

Ounce

Lime Juice, freshly squeezed

1

Ounce

Sagatiba Pura Cachaça

0.25

Ounce

Grand Marnier

Edible flower to garnish

Method: Chill champagne glass. Pour champagne into the glass. In a shaker can with 4 ice cubes, add rose jelly, hibiscus flower concentrate, lime juice, Sagatiba Pura Cachaça, and Grand Marnier, and shake hard until metal can is frosty and ice is incorporated. Carefully strain drink into the champagne glasses. Garnish each champagne glass with an edible flower.



### **Marie's Garden**

Recipe for: 1 cocktail

Glass Used: Highball glass

2

Ounces

Cognac

4

Ounces

Tomato Juice

2

Teaspoons



Created by: Debra C. Argen and Edward F. Nesta

Pesto (purchased or homemade)

0.5

Ounce

Lime Juice, freshly squeezed

3

Dashes

Fee Brothers 2008 Whiskey Barrel Aged Bitters

3

Dashes

Hot Sauce

Basil leaves to garnish

Method: In a mixing glass with 4 ice cubes, add the Cognac, tomato juice, pesto, lime juice, Fee Brothers Whiskey Barrel Bitters, and Hot Sauce and stir well. Strain into highball glass with fresh ice cubes. Garnish with basil leaves.



### **Clambake**

Recipe for: 1 cocktail

Glass Used: Rocks glass

2

Ounces

Rhum Clement Première Canne Premium Rum (White)

1

Ounce

Clam Juice

1/8

Cup

Created by: Debra C. Argen and Edward F. Nesta

Corn kernels, freshly cut off cob

0.5

Ounce

Lime Juice, freshly squeezed

0.5

Ounce

Simple syrup

Baby corn to garnish

Method: In a blender, add Rhum Clement Première Canne Premium Rum, Clam Juice, Corn kernels, lime juice, simple syrup, and liquefy. Add the ingredients to a shaker can, shake until metal is frosty, and strain into clean rocks glass filled with ice. Garnish with a baby corn.



### **Ginger and Lime Sorbet**

Recipe Makes: 26 servings

#### Ingredients:

0.5

Cup

Lime Zest (approx. 3 limes)

0.5

Cup

Sugar

12

Ounces

Water

0.5

Cup

Created by: Debra C. Argen and Edward F. Nesta

Sugar

2

Ounces

Lime juice, freshly squeezed

18

Ounces

Water

8

Ounces

Domaine de Canton French Ginger Liqueur

1

Tablespoon

Fee Brothers Peach Bitters

Candied Ginger (make in-house) and Lime Zest garnish

Method: In a blender, pulverize the lime zest and sugar until zest is fine (will take around 3 minutes). Add 12 ounces water and liquefy the lime/sugar mixture. Strain mixture in a fine sieve into a saucepan, and discard the zest.

Add ½ cup to the mixture and simmer for 3 minutes to completely dissolve sugar. Add 2 ounces lime juice and 18 ounces water and let mixture cool over ice water bath. Add 8 ounces Domaine de Canton French Ginger Liqueur and Fee Brothers Peach Bitters. Pour into an airtight container and freeze until firm (several hours), remove from container and mix in blender until mixture is fluffy and light. Return to container and freeze overnight until ready to use. (May also be processed in an ice cream maker.) Can be made several days or a week in advance.

Method: Candied Ginger: Thinly slice ginger, cut into squares. Add ginger to equal parts sugar and water and cook until golden syrup forms. Remove ginger and dry on parchment paper. Can be made in advance and stored in an airtight container.

Presentation: Add ball of sorbet to a small glass or demitasse. Garnish with candied ginger, lime zest, and a teaspoon of Domaine de Canton French Ginger Liqueur.



**Fenneltini**

Created by: Debra C. Argen and Edward F. Nesta

Recipe for: 1 cocktail

Glass Used: Martini glass

3

Ounces

Pearl Coconut Vodka

1

Piece

Fennel

½

Ounce

Extra Dry Vermouth

Fennel frond as garnish

Method: Cut a large piece of fennel and put in a bottle of Pearl Coconut Vodka. Let rest for 2 weeks to create a fennel infused coconut vodka. In a shaker can, add 4 ice cubes, Pearl Coconut Vodka infused with fennel and Extra Dry Vermouth. Shake hard until metal can is frosty. Strain into chilled Martini glass. Garnish with a fennel frond.



### **Toast of the Town**

Recipe for: 1 cocktail

Glass Used: Martini glass

1

Ounce

Mount Gay Rum Eclipse

1

Ounce

Domaine de Canton French Ginger Liqueur

2

Ounces

Half & Half

1 ¼

Teaspoons

Fee Brothers Caramel Cordial Syrup

Cocoa to dust cocktail

Dark chocolate to melt and rim glass

Crushed pecans to rim chocolate on glass

Method: Melt chocolate over simmering water (or carefully in a microwave). Rim the outside of a martini glass with chocolate, and then roll in crushed pecans. Make ahead and chill in freezer or refrigerator.

In a shaker can with 4 ice cubes, add the Mount Gay Rum, Domaine de Canton French Ginger Liqueur, Half & Half, Fee Brothers Caramel Syrup, and shake hard until metal can is frosty and ice is incorporated. Pour into chocolate/pecan crusted martini glass. Dust drink with a light sprinkling of cocoa.

Jimbo Walker created **The Crimson Clover Club**, which is his variation of The Clover Club, a pretty pink-hued cocktail with raspberry on the palate.

### **The Crimson Clover Club**

Recipe for: 1 cocktail

Glass Used: Martini glass

2

Ounces

Sonnema VodkaHerb

0.5

Ounce

BOLS Raspberry Liqueur

1

Ounce

Freshly squeezed lemon juice

10

MI

Pasteurized egg whites

Shake for 10 seconds and strain into a chilled martini glass.

Created by: Debra C. Argen and Edward F. Nesta

**Chris Patino** for USBG Sisters in Spirit Bar Makeover created an interesting cocktail with the unlikely name of the **Weed Wacker**.

### **Weed Wacker**

Recipe for: 1 cocktail

Glass Used: Highball glass

1.5

Ounces

Cruzan Single Barrel

0.5

Ounce

Siréne Absinthe

1

Ounce

Freshly squeezed lemon juice

1

Ounce

Pineapple juice

3

Dashes

Peychaud's Bitters

Combine all ingredients in a mixing glass with ice. Shake and strain into a highball glass filled with ice. Add bitters.

Enjoy the delicious sampling of cocktails from [Tales of the Cocktail!](#) Cheers!



Read other articles on the **Tales of the Cocktail** and **New Orleans** in the **Destinations, Hotels and Resorts, Restaurants, Chefs' Recipes, Liquor Cabinet, Awards,** and [Luxury Products: Gifts](#) sections.

For information on the **Tales of the Cocktail**, please visit the website: [www.TalesoftheCocktail.com](http://www.TalesoftheCocktail.com). For information on **New Orleans**, please visit the website: [www.NewOrleansCVB.com](http://www.NewOrleansCVB.com).

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