

Happy birthday, George!

Keep the party going throughout the year with these festive favorites from fellow alumni, including the winners of our cocktail recipe submission contest (marked with a *).

Monk E-Carlo*

Submitted by Paul Alperin '11

Ingredients

2 ½ oz rye (*recommended: High West Double Rye*)
½ oz benedictine
½ oz green chartreuse
4 dashes Angostura Bitters
1 dash Bar Keep Fennel Bitters
1 lemon peel

Preparation

Mix liquor, liqueurs, and bitters in a shaker filled with cracked ice. Stir rapidly for 90 seconds until aerated and completely chilled. Strain into a rocks glass with a single large ice cube. Twist the lemon peel over the glass and drop in to serve.

Rochester Fizz

Submitted by Jarrod Bogue '10, '15M (MD)

Ingredients

2 oz Empress 1908 Gin
1 oz Lillet Blanc
Soda water (to top)
Grapefruit wheel (for garnish)

Preparation

In a shaker, combine Empress 1908 Gin and Lillet Blanc and over ice and stir until shaker frosts. Fill a chilled Tom Collins glass with ice and pour over your mix, top with soda water and garnish with grapefruit wheel, expressing oils before placing in the drink.



Pictured: Rochester Fizz



United States Hotel

Submitted by Colin Brown '07

Ingredients

1 ½ oz dry gin
1 oz dry vermouth
¼ oz maraschino
¼ oz yellow chartreuse

Preparation

Mix gin, vermouth, and maraschino with ice and strain into a cocktail or martini glass. Float chartreuse. Garnish with lemon peel and/or maraschino cherry.

Georgioni Sour*

Submitted by Andrea Cogliati '14 (MS), '18 (PhD)

Ingredients

1 oz campari
1 oz aperol
1 oz Bombay Sapphire Gin
½ oz fresh lemon juice
½ oz simple syrup
3 dashes Fee Brothers West Indian Orange Bitters
2 dashes Fee Brothers Fee Foam
(alternatively, 1 egg white)

Preparation

Combine all ingredients into a shaker with ice. Shake vigorously for 20 seconds, then strain into a rounded martini glass. For a true Rochester experience, garnish with a lilac blossom! If using egg white, start with a “dry shake” (no ice), add ice, and finish with a “wet shake.”

Lilac Festival Fizz

Submitted by Barbara Colucci '73

Ingredients

1 oz lilac gin
½ oz fresh lime juice
½ oz simple syrup
3 oz asti

Preparation

Mix all ingredients together, then pour into glass of choice. Add ice and garnish with a lime slice. (*Note: If preferred, substitute lemon juice for lime juice and/or prosecco for asti.*)

The Bee's Knee

Submitted by Eleanor Oi '13S (MBA)

Ingredients

2 oz gin
¾ oz lemon juice
1 oz dandelion syrup or ¾ oz honey syrup

Preparation

Fill a cocktail shaker with ice, then add all ingredients. Mix and pour over crushed ice. The dandelion syrup makes this extra delicious, but you can use honey as well. One of my favorite summer drinks!



Pictured:
Lilac Festival Fizz



Smooth Old Fashioned

Submitted by Elliot Richman '70, '75 (PhD)

Ingredients

1 oz simple syrup
2 ½ oz bourbon whiskey
Several dashes Fee Brothers Aztec
Chocolate Bitters (*manufactured in
Rochester, NY*)
1 orange slice (with peel)

Preparation

Combine the simple syrup and bourbon in an old fashioned glass and add dashes of bitters to taste. Place orange slice inside the glass and press it against the side to express flavor from pulp and essences from zest. Add 2-3 ice cubes and stir.

Dieter's Sazarac

Submitted by Elliot Richman '70, '75 (PhD)

Ingredients

2 oz rye whiskey
½ oz Herbsaint liqueur (enough to coat the entire inside of the glass, plus a bit more)
Several dashes Fee Brothers Aztec Orange Bitters (*manufactured in Rochester, NY*)

Preparation

Add Herbsaint liqueur to glass and rotate through all angles until interior is fully coated. Shake in several dashes of bitters to taste, then add rye whiskey to glass and swirl. Add 2-4 ice cubes (if desired) and stir.

World's Easiest Dry Martini

Submitted by Elliot Richman '70, '75 (PhD)

Ingredients

3-3 ½ oz London or American dry gin, pre-chilled in freezer (*recommended: citrusy Martin Miller's or floral Citadelle gin*)
½ oz Martini & Rossi Extra Dry Vermouth, pre-chilled in freezer

Preparation

Mix ingredients into a pre-chilled glass of choice, stir briefly, and try to avoid adding ice.

Elderflower Gin Martini Spritz

Submitted by Elliot Richman '70, '75 (PhD)

Ingredients

2 oz gin (*recommended: floral French Citadelle gin or super-clean dry citrusy Martin Miller's gin*)
1 oz elderflower liqueur (*recommended: Saint Germain Elderflower Liqueur or Saint Elder Natural*)
½ oz sweet vermouth (*recommended: Martini & Rossi Rosso Vermouth or Tribuno Sweet Vermouth*)
3 ½ oz seltzer (not club soda)

Preparation

Chill the bottles of gin, elderflower liqueur, and vermouth, then combine in a tall, pre-chilled glass. Top with seltzer and add 1-2 ice cubes. Stir, but avoid too much dilution from melting ice.



Sangria Sizzle (Mocktail)*

Submitted by Monique "Nikki" Terry '02

Ingredients

2 cups boiling water
2 black tea bags (or 2 teaspoons loose-leaf tea in an infuser; decaf tea is fine)
2 cinnamon sticks
¼ cup local honey (or ½ cup sugar)
3 cups cranberry-pomegranate juice
1 cup freshly squeezed orange juice
1 medium orange, sliced into thin rounds
½ medium lemon, sliced into thin rounds
½ medium lime, sliced into thin rounds
1 medium apple, cored and cut into ½-inch chunks
3 cups club soda

Preparation

Pour the boiling water over tea bags and cinnamon sticks and steep for 5 minutes. Discard tea bags and stir in honey to dissolve. In a large jar or pitcher, combine tea, cinnamon sticks, pomegranate juice, orange juice, orange, lemon, lime, apple, and any additional fruit that you prefer. Refrigerate for at least 1 hour and preferably overnight. Just before serving, stir in club soda. Serve in glasses over ice.



Pictured: Sangria Sizzle and Mojito Lemonade

Mojito Lemonade (Mocktail)

Submitted by Monique "Nikki" Terry '02

Ingredients

2 cups cold peppermint tea
⅓ cup local honey
1 handful of fresh mint leaves
2 limes, juice and zest
2 lemons, juiced
Sparkling water (to top)
Fresh mint leaves and lime or lemon wedges (for garnish)

Preparation

Add the peppermint tea, honey, mint leaves, lime juice and zest, and lemon juice to a blender and blend on high speed until smooth. Strain the mixture into a large pitcher to remove any bits of mint leaves that remain. Fill glasses halfway with the mixture and top it off with sparkling water, a lemon or lime wedge, and some fresh mint leaves for garnish.

La La

Submitted by Arden Witheford '12

Ingredients

1-2 shots vodka
St. Germain
Grapefruit juice
Soda
Prosecco

Preparation

Pour vodka and other ingredients (measurements to taste) over ice and mix.

