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Brew

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# PROST!

## Crafting Cocktails with Beer

BY EMILY ELLYN



PHOTO PROVIDED BY EMILY ELLYN PRODUCTIONS

**M**ove over martinis, hoptails have arrived.

Also called beertails, cocktails crafted with beer are one of the hottest trends of the year. Whether you're looking for a classic cocktail, a punch for a party, or an original concoction, there's a beer-crafted cocktail recipe that's perfect for every occasion.

Beer has a deep-rooted history in ancient cultures in Egypt, China, India, and Peru where they have crafted beer for centuries. However, the bubbly brew isn't usually thought of as the go-to alcohol base for mixed drinks—until now. With its complex flavor notes, brilliant carbonation, and myriad sophisticated variations, beer is the perfect ingredient to intrigue today's flavor-forward cocktail cognoscenti.

In celebration of Oktoberfest, try some experimenting to see what hoptails you can come up with. To begin, you must familiarize yourself with the layers of flavors within various beers and cocktails. There's only one way to do this and that's by tasting them (my favorite kind of research). Next, combine a few ingredients that you intuitively feel will complement each other. Ideally the effervescence of the beer should detonate the qualities of the cocktail, creating an explosion of flavor. Taste, tweak, and perfect your unique blend. Don't forget to also consider the amount of each ingredient and how it affects your end result.

To get your creativity flowing, try my award-winning Bloody Mary recipe from the Hoptails Mixology Competition at this year's Wine and Spirits Wholesalers of America's Convention in Las Vegas.

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## BLOODY MARY TAKES A RIDE ON THE PINEAPPLE EXPRESS

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Recipe courtesy of Emily Ellyn

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*Makes one 8-ounce cocktail or four 2-ounce cocktails*

**3 ounces** LiDestri's spiked Bloody Mary mix  
**3 ounces** Terrapin Pineapple Express Beer  
**½ ounce** Honey Baked Ham Jus (recipe below)  
**¼ ounce** Willet Pot Still Reserve Bourbon

### Garnish:

**2–3 large ice cubes**  
**½ ounce** balsamic glaze  
**1 ounce** Johnny Kabobs' Pork Rub, or substitute cilantro salt  
**Spicy pickled maraschino cherry** (recipe below)  
**Spicy pickled green bean** (recipe below)  
**Grilled pineapple**  
**Fried ham**

### Honey Baked Ham Jus

*Makes 1 cup*

**1 teaspoon** ham boullion (Superior Touch)  
**1 cup** water  
**3 tablespoons** honey  
**1 tablespoon** sugar  
**1 teaspoon** cinnamon  
**½ teaspoon** fresh ginger  
**⅛ teaspoon** cloves  
**⅛ teaspoon** nutmeg  
**⅛ teaspoon** black pepper

In a small heavy-bottomed saucepot, whisk all ingredients and cook on high until boiling for one minute. Remove from heat. Use or store in refrigerator.

### Spicy Pickled Green Beans and Maraschino Cherries

**1 jar (13.5 ounces)** Bada Bing Maraschino Cherries  
**10 green beans**

### Brine:

**½ cup** water  
**½ cup** sugar  
**¼ cup** salt  
**¾ cup** balsamic vinegar (6% acidity minimum)  
**2 wide strips** of orange peel, 2-inch long  
**1 tablespoon** red chili pepper flakes  
**1 teaspoon** black peppercorns

In a small heavy-bottomed saucepot set over medium-high heat, combine all the brine ingredients and bring to a boil. When the brine is boiling, add green beans and reduce the heat to low and simmer for 3 minutes.

Remove from heat, add cherries, and transfer to a sterilized jar. Refrigerate until needed.

### Drink Assembly

Pour bourbon into a tulip or hurricane glass. Swirl to coat the inside of the glass and then discard (or drink) the extra bourbon.

Pour the balsamic glaze and the pork rub into two separate saucers. Turn your glass upside down, dipping it first into the glaze and then into the rub to coat the rim. Add large ice cubes.

Skewer a piece of fried ham, a piece of grilled pineapple, green beans, and a maraschino cherry. Set aside.

In a shaker packed with ice, add LiDestri's Bloody Mary mix, Terrapin Pineapple Express Beer, and ham jus. Shake vigorously for 30 seconds.

Pour cold cocktail into your prepared glass. Garnish with green beans and cherries and serve.





## RASPBERRY BEER BASIL SPRITZER

Recipe courtesy of Emily Ellyn

*Makes one pitcher*

*This is a perfect party-pleasing beer spritzer recipe for your Oktoberfest.*

**4 bottles raspberry beer (Thirsty Dog's Raspberry Ale or Ratsberry Plague Porter), chilled**

**½ cup Pink Limoncello (or Limoncello)**

**1 large lemon, sliced in rounds**

**1 pint raspberries, reserve ½ for garnish**

**8 sprigs basil, reserve ½ for garnish**

**soda water (optional)**

In large pitcher, mix the raspberry beer, Pink Limoncello, lemon, ½ pint raspberries, and 4 sprigs basil. Stir vigorously to bruise basil. Taste and adjust to desired sweetness by adding soda water.

Serve over ice and garnish with remaining sprigs of basil and raspberries.

PHOTO COURTESY OF EMILY ELLYN PRODUCTIONS



Russian Tea Biscuits  
AT

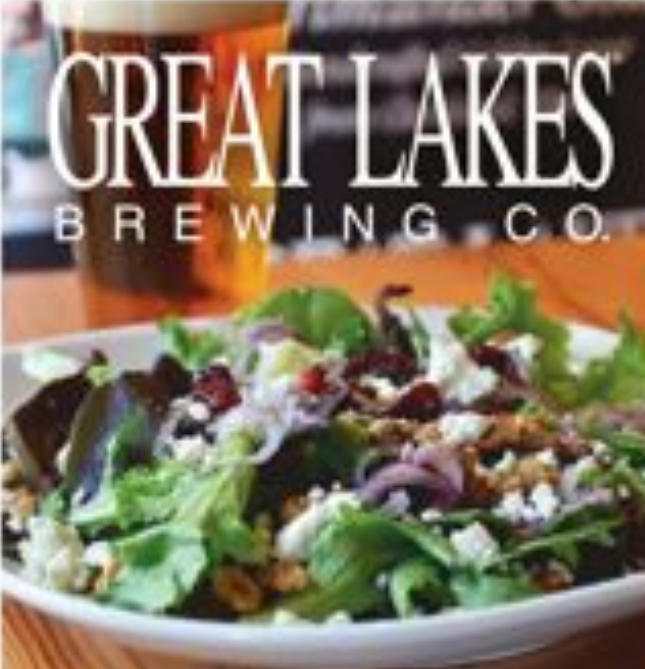
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# FIVE BASIC BEER TASTES & THEIR IDEAL SPIRITS PAIRINGS



Most recipes will indicate what type of beer you should use—wheat, IPA, stout, etc. If you have to wing it, this quick guide might help.

## Bitterness

Comes from the hops, roasted malt, tannins.

Spirits pairings: spiced gin, spiced rum, gin, rye whiskey, strong spice liquors, herbal liquors, citrus liquors, Galliano, some cream-based liqueurs.

## Sweetness

Comes from malt, hops, esters (created from fermentation, bring fruity floral notes), diacetyl

(created from fermentation that has a butterscotch flavor), and the addition of fruit.

Spirits pairings: single malt whiskey, bourbon, rum, sweet red sparkling wines, sweet floral liquors, sweet citrus liquors, nut liquors, cream based liquors, coffee liqueurs, banana liquor, berry liqueurs, Tuaca.

## Sourness

Comes from carbonation (carbonic acid), bacteria and wild yeast, introduction of citrus.

Spirits pairings: cider, citrus liquors, limoncello, plant elixirs and tinctures, herbal liquors, Cynar, flower liqueurs, honey liqueurs, mead, some port.

## Saltiness

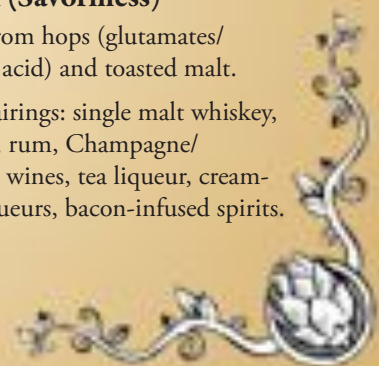
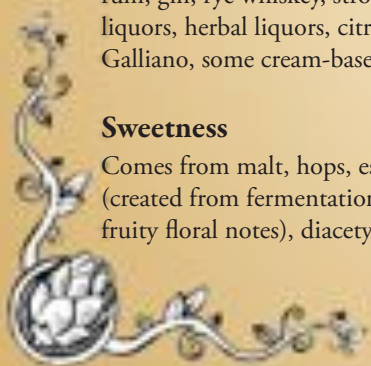
Comes from minerals.

Spirits pairings: bourbon, sweet red sparkling wines, plum wine, sweet floral liquors, Galliano, sweet citrus liqueurs, berry liqueurs, cream-based liquors, smoky malt whiskeys, bourbons.

## Umami (Savoriness)

Comes from hops (glutamates/ glutamic acid) and toasted malt.

Spirits pairings: single malt whiskey, bourbon, rum, Champagne/ sparkling wines, tea liqueur, cream-based liqueurs, bacon-infused spirits.



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