

# A Toast to Treatments

## Benefiting Hope in Focus

Watch and learn from the best of the best, Master Mixologist Dale DeGroff. Here are the recipes so you can mix and drink along with us, or watch and drink whatever you like and try these recipes another time!

### DALE'S LEMON AND ORANGE SHRUB

1 shrub for each liter bottle of base spirit

Make this ahead if you can

- 4 firm, thick-skinned fresh lemons
- 1 ounce firm fresh navel orange
- 1 cup sugar
- 8 ounces fresh lemon juice
- 8 ounces water

Remove the zest only from all the fruits and combine the zests and the sugar in a liter-size container with a lid. Pound the mixture with a muddler to work the sugar into the zests, then cover and shake everything very well. Set aside for 3 hours. Juice the lemons and orange and set the juices aside. After 3 hours, check to see if the sugar is all gooey and liquefied, and pour the lemon juice over the flavored, gooey sugar. Stir and/or shake until the remaining sugar is dissolved. Strain the liquid from the zests and refrigerate in a closed container until use; this is your shrub.

**For extra credit:** Retain the zests for a second wash with water. Add the water to the remaining zests, cap the container and shake. The water will remove the remaining citrus sugar; add the water to your shrub and put it back into the fridge until use. Now the zests can be discarded, or they can be dehydrated (which can be done on a cookie sheet in a warm 250-degree F overnight or with a dehydrator if you have one). Grind the peels in a spice grinder or coffee grinder and mix them with some granulated sugar; they make a pleasant frosting for the rims of glasses. (From *The New Craft of the Cocktail*, page 223.)

### RITZ COCKTAIL

- 1 ounce Courvoisier VSOP Cognac
- ½ ounce Cointreau
- ¼ ounce Luxardo maraschino liqueur
- ¼ ounce fresh lemon juice
- 2 ounces Champagne
- Flamed orange zest coin for garnish

Shake the first four ingredients in a cocktail shaker with ice. Strain into a cocktail glass and fill with the Champagne. Garnish with the flamed orange zest coin.

### HOLIDAY PUNCH ROYALE

Yields 3½ quarts

- 1 liter Jameson Irish whiskey
- 750 ml Leacock's Rainwater Madeira
- 1 ounce Dale DeGroff's Pimento Aromatic Bitters Dale's Lemon and Orange Shrub\*
- 1 liter spring water
- Freshly grated nutmeg, for garnish

Assemble the whiskey, Madeira, bitters and shrub in a punch bowl; add the spring water and stir. Chill with a block or large ice cubes added just before serving. Serve in goblets over cubed ice and dusted with fresh garnish.

### UNCLE ANGELO'S AWARD-WINNING EGGNOG

Makes 72 ounces

- 6 large eggs, separated
- ¾ cup sugar
- 1 quart milk
- 1 pint heavy cream
- 8 ounces Four Roses bourbon
- 6 ounces spiced rum
- Freshly grated nutmeg, for garnish

In a large bowl, beat the egg yolks well until they turn light in color, adding ½ cup of the sugar as you beat. Add the milk, cream, and liquors and refrigerate until ready to serve. Just before serving, beat the egg whites with the remaining ¼ cup sugar until they hold stiff peaks. Fold the whites into the eggnog mixture. Serve cold with freshly grated nutmeg sprinkled over the drink. (From *The New Craft of the Cocktail*, page 121.)