

HOLLY JOLLY

About the Recipe: *Whereas some cocktails drink frosty and autumnal, this one goes all in on winter. Festive and celebratory, the cranberry, ginger, and orange recall a holiday relish or chutney. Dark rum anchors the cocktail, with bitters, nutmeg, and ginger beer providing seasonal spice. Use whatever orange liqueur you have, but Grand Marnier tastes awfully nice, especially during the holidays.*

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1½ ounces dark rum
¾ ounce 100% cranberry juice
½ ounce orange liqueur
½ ounce Raw Sugar Syrup (page 256)
¼ ounce lime juice
3 dashes Angostura bitters
1½ ounces ginger beer
1 lime wedge for garnish
Nutmeg for garnish

In a cocktail shaker, combine all the ingredients except the ginger beer. Fill the shaker with ice and seal it. Shake vigorously for 15 seconds and double strain into a mule mug or Collins glass filled with ice. Top with the ginger beer and stir gently and briefly. Squeeze the lime wedge into the glass and drop it in. Also garnish with freshly grated nutmeg.

For 6 drinks, combine 9 ounces dark rum, 4½ ounces cranberry juice, 3 ounces orange liqueur, 3 ounces raw sugar syrup, 1½ ounces lime juice, and 18 dashes (½ ounce) Angostura bitters. Add ice and stir until well-chilled. Add 9 ounces ginger beer and stir again gently and briefly. Don't forget the fresh grated nutmeg to garnish each glass.

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OUR CLASSIC OLD-FASHIONED

No introduction necessary.

- 2 ounces Bourbon or rye
- ½ ounce Simple Syrup (page 255)
- 2 dashes Angostura bitters
- 1 dash orange bitters
- 1 orange peel for garnish
- 1 lemon peel for garnish

In a mixing glass, combine all the ingredients. Fill the mixing glass three-quarters full of ice. Stir for 30 seconds and strain into a rocks glass filled with ice. Express a 3-inch strip of orange peel, skin side down, over the surface of the drink, run the skin around the rim of the glass to distribute the citrus oils, and add the peel, skin side up, to the cocktail. Repeat with a 3–4-inch strip of lemon peel.

Tip: We use simple syrup because it allows the sugar to incorporate fully into the cocktail. You can use a sugar cube, though, if you build the drink in the glass. Here's how: Add 1 sugar cube to the bottom of a rocks glass. Add 1 dash bitters onto the cube and muddle. Add whiskey and ice, stir, and garnish. All the sugar might not dissolve, which will make for a stiffer-tasting drink.

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LAST CALL

About the Recipe: *You have to use old-fashioned bitters in an Old-Fashioned, right? We like Fee Brothers Old Fashioned Aromatic Bitters because it goes bold on the cinnamon and spice, anchoring the rye and maple of this cocktail. It's a novel combination of familiar flavors, one of those drinks that's really more than the sum of its parts.*

- 2 ounces rye
- ½ ounce maple syrup
- 1 dash old-fashioned bitters
- 1 orange peel for garnish
- 1 lemon peel for garnish

In a mixing glass, combine all the ingredients. Fill the mixing glass three-quarters full of ice. Stir for 30 seconds and strain into a rocks glass filled with ice. Express a 3–4-inch strip of orange peel, skin side down, over the surface of the drink, run the skin around the rim of the glass to distribute the citrus oils, and add the peel, skin side up, to the cocktail. Repeat with a 3-inch strip of lemon peel.

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FIRESIDE

About the Recipe: *Every dark spirit has a home in the Old-Fashioned. A good dark rum has all the barrel-aged character of a fine whiskey. Here, you'll balance rum's natural sweetness with dry, powerfully flavored allspice dram. This properly stiff drink has all the comforting warm-spice flavors perfect for winter. Repeat with a 3-inch strip of lemon peel.*

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2 ounces dark rum

¼ ounce allspice dram

½ ounce Raw Sugar Syrup (page 256)

1 dash Angostura bitters

1 orange peel for garnish

In a mixing glass, combine all the ingredients. Fill the mixing glass three-quarters full of ice. Stir for 30 seconds and strain into a rocks glass filled with ice. Express a 3–4-inch strip of orange peel, skin side down, over the surface of the drink, run the skin around the rim of the glass to distribute the citrus oils, and add the peel, skin side up, to the cocktail.

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