

HERBAL COCKTAILS

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Herbal cocktails are everywhere and a number of spices are perfect drink ingredients as well.

They can be made from herbs or spices bought at the market or grown in the home garden. Some drinks recipes require an infusion into vodka, tequila, whiskey or other distilled spirits.

You can always add flavor to a sweetener, such as syrup. You will be surprised at how well herbs and spices pair with other flavors to create fascinating drinks.

VANILLA BEAN



Vanilla is the fruit of an orchid plant that grows in the form of a dark brown bean pod that is long and lean. Vanilla bean is rarely used because it's very expensive.

It does offer a taste of real vanilla which is far more aromatic than vodkas and liqueurs of the flavor. The bean is used to add real vanilla flavor to sauce, frosting, syrup, ice cream, beverages and so on.

VANILLA OLD-FASHIONED



INGREDIENTS:

- One piece of vanilla bean, split
- One piece of orange zest
- 1/4 ounce Simple syrup
- 2 dashes of orange bitters
- 2 ounces bourbon
- Ice and 1 orange wheel

METHOD: in a old-fashioned glass, muddle vanilla bean and orange zest with the simple syrup and bitters. Add the bourbon and ice, stir and garnish with the orange wheel.

VANILLA MOSCOW MULE



INGREDIENTS:

- ½ fresh lime
- ¼ Tahitian Vanilla Bean, sliced and scraped
- 2 ounces vodka
- 4-6 ounces ginger beer

METHOD: Squeeze the lime into a Moscow Mule mug, then drop the peel into the cup. Add the vanilla bean scraping and stir to combine. Place a small handful of ice into the mug. Pour in vodka and ginger beer and enjoy!!

USEFUL LINKS:

1. <https://www.beanilla.com/blog/vanilla-moscow-mule>
2. <https://www.thespruceeats.com/using-herbs-and-spices-in-cocktails-4051779>
3. <https://www.foodandwine.com/recipes/vanilla-old-fashioned>