



Ingredients

For the Triple Cherry Manhattan

3 oz [Black Cherry Rye](#)

1/2 oz Luxardo liqueur

3 dashes [Cherry Vanilla Bitters](#)

1 orange twist

1 maraschino cherry

Directions

For the Triple Cherry Manhattan

Fill a shaker with ice and add the rye, Luxardo, and bitters. Shake well then strain into a chilled cocktail glass. Garnish with the orange twist and cherry then serve.

Other Classic Cocktails

Here are some more classic cocktails along with suggestions for which variations I enjoy the most. Have fun substituting the various infusions in these drinks!

Cosmo

Cosmos are becoming a more and more popular drink. They have a well balanced combination of ingredients that helps hide the harshness of the alcohol, resulting in a strong, but not too strong, drink that people with diverse tastes can enjoy. They are also really easy to make!

In the classic cosmo recipe a citrus-infused vodka is used along with triple sec and lime juice, with a dash of cranberry juice for color. I like to vary the type of infused vodka to open it up to a wide range of flavors. Once I choose the vodka to use, I pick a suitable citrus juice or infused syrup to complement it.

I really enjoy the [Pumpkin Pie Vodka](#) or [Orange Passion Fruit Tea Vodka](#), they both work great in cosmos, though many infusions work superbly as well.

Ingredients

For the Cosmo

2 oz citrus vodka or infused spirit
1 oz triple sec or infused syrup
1/2 oz fresh lime juice
2 dashes cranberry juice
1 lime wedge

Directions

For the Cosmo

Fill a shaker with ice and add the vodka, triple sec, lime juice, and cranberry juice. Shake well then strain into a chilled cocktail glass. Garnish with the lime wedge then serve.

Martini

James Bond's favorite drink is traditionally a combination of gin and dry vermouth. Over the last several years vodka martinis have also become very popular. Using infused gin or vodka in a martini highlights the infusion's flavors and adds depth of flavor to the drink. Many people also enjoy a dash of bitters in their martini, which is another great way to showcase homemade bitters.

My favorite infusions to use are the [Chocolate Mint Vodka](#), [Chocolate Pecan Bitters](#), and the [Grapefruit Tonic Gin](#). The directions below are for a shaken martini, but if you prefer yours stirred that is acceptable too, just don't tell James Bond!



Ingredients

For the Martini

2.5 oz gin, vodka or infused spirit

1/2 oz dry vermouth or liqueur

1 dash infused bitters, optional

1 lemon twist

Directions

For the Martini

Fill a shaker with ice and add the gin, vermouth, and bitters. Shake well then strain into a chilled cocktail glass. Garnish with the lemon twist then serve.

Margarita

The margarita is one of my favorite summer drinks. It's sour, boozy, and refreshing either on the rocks or blended into a slush. Using various infused tequilas, or even infused rums, is a great way to try out different variations. The triple sec can also be replaced with an infused syrup. For a spicy take I really enjoy the [Dried Chile Pepper Tequila](#) with a jalapeño slice as a garnish. The [Blackberry Basil Rum](#) also works great, especially with the [Mint Simple Syrup](#) for a much sweeter margarita. And the [Watermelon Lime Jalapeno Tequila](#) offers a well balanced version as well.

Ingredients

For the Margarita

2 oz tequila or infused spirit
1 oz triple sec or infused syrup
1/2 oz fresh lime juice
1 lime wedge

Directions

For the Margarita

Fill a shaker with ice and add the tequila, triple sec and lime juice. Shake well then strain into a chilled cocktail glass. Garnish with the lime wedge then serve.

Bloody Mary

My wife and I got turned onto Bloody Marys by some close family friends. They always have Bloody Marys ready when we go visit them in Florida and now they are a favorite drink of ours too. The drink is usually 1 part vodka to 2 or 3 parts mix, depending on your preferences.

The Bloody Mary is a classic brunch drink and it is fun to take it in different directions. I really like the [Chile Tomato Vodka](#) with some sun-dried tomatoes and thinly sliced chile peppers as garnish. Another great variation is using the [Bacon Washed Bourbon](#) or [Dried Chile Pepper Tequila](#).

In this recipe I include a standard tomato mix for a Bloody Mary. If you have a recipe or pre-mixed Bloody Mary mix you prefer, feel free to use it instead. This recipe can always be tweaked in any direction you like. Adding more or less hot sauce and horseradish will adjust the spiciness, and the amount of citrus affects how sour the final drink will be.

The mix can also be adjusted on a per-drink basis. For instance, if you are using horseradish infused vodka, you may want to limit the horseradish in the mix.

Ingredients

For the Bloody Mary Mix

2 cups tomato juice
1 tablespoon lemon juice
1 tablespoon lime juice
1.5 tablespoons Worcestershire sauce
2 tablespoons horseradish
1/2 teaspoon salt
1 teaspoon sriracha or other hot sauce
freshly-ground black pepper

For the Bloody Mary

4 ounces Bloody Mary mix, from above
1 ounce vodka or infused spirit
1/2 celery stick
Sun-dried tomatoes, thinly sliced
Guajillo chiles, thinly sliced

Directions

For the Bloody Mary Mix

Combine all the ingredients in a container and mix together well.

For the Bloody Mary

Combine the Bloody Mary mix and the infused vodka in a glass and stir to combine. Add the celery, sun-dried tomato, and chile strips as garnish, then serve.

Pina Colada

The pina colada is a drink enjoyed on beaches everywhere. It has a reputation for being sweet and syrupy, but if made with fresh ingredients it's a light, flavorful, and creamy drink.

Varying the type of rum moves the flavor profile in different directions. A great take is the Thai pina colada. It uses the [Thai Infused Rum](#) and is garnished with ginger slices and a lemon grass stalk. It's a savory and spicy take on the classic.

Ingredients

For the Pina Colada

3 oz dark rum or infused spirit

1.5 oz pineapple juice

1.5 oz coconut cream

1 maraschino cherry

1 pineapple cube

Directions

For the Pina Colada

Fill a cocktail shaker with ice. Add the rum, pineapple juice, and coconut cream to the shaker. Shake vigorously for 15 seconds, until everything is combined well.

Fill an Old Fashioned or highball glass half way with ice. Strain the cocktail over the ice. Serve with the cherry and pineapple in the cocktail.

Creamsicle

This is a sweet and light drink that is perfect after a nice barbecue or on a summer night. Even though this drink is already pretty sweet, many people like the addition of some whip cream on it to really push it over the top.

My favorite variation is the Orange Vanilla Vodka combined with fresh orange juice and some half and half to replicate the childhood favorite of a creamsicle. You can adjust the amount of orange juice and half and half for a stronger or weaker drink, whatever you prefer. Most fruity infusions work well in this drink such as the [Lemon Vodka](#) and [Apple Pie Bourbon](#).

Ingredients

For the Creamsicle

2 ounces [Orange Vanilla Vodka](#) or other infused spirit

1.5 oz orange juice

1.5 oz half and half

1 orange slice

Directions

For the Creamsicle

Fill a cocktail shaker with ice. Add the orange vanilla vodka, orange juice, and half and half to the shaker. Shake vigorously for 15 seconds, until everything is combined well. Strain into a martini glass and garnish with an orange slice.

Paloma

Tequila has a bad reputation as a party drink but you can tame it if you replace the shots of cheap tequila with this classic cocktail. The paloma is a traditional Mexican cocktail and is much more common than a margarita south of the border. It is usually made with tequila and a grapefruit soda, such as squirt, served over ice. It is both easy to make and delicious.

Varying the tequila changes the base flavors, I really like the [Dried Chile Pepper Tequila](#) for a spicy variation. The type of soda used can also be adjusted to account for the type of infusion you are using, for instance using the [Moscow Mule Vodka](#) with ginger ale.

Ingredients

For the Paloma, Single Drink

6 oz grapefruit soda

2 oz tequila or infused spirit

For Garnish

Grapefruit wedge

Salt

Dried chile pepper strip

Directions

For the Paloma

Rub a rim of a glass with a grapefruit or lime wedge then dip into salt to coat the rim. Fill the glass halfway with ice and add the grapefruit soda. Pour in the infused tequila. Place the grapefruit wedge on the edge of the glass, float the chile pepper strip on top and then serve.

Hot Buttered Rum

Hot buttered rum is a classic cocktail but can be greasy and unappetizing when done wrong. Using Spiced Butter-Washed Rum instead of the usual dollop of butter removes the fatty feeling while keeping all of the flavor. The brown sugar adds sweetness and the water mellows it all out. Add more or less sugar and water to taste.

Ingredients

For the Hot Buttered Rum

2 teaspoons brown sugar

4oz boiling water

2oz [Spiced Brown Butter Rum](#)

Fresh nutmeg

Directions

For the Hot Buttered Rum

Place the brown sugar in the bottom of a mug or heat proof glass. Pour the boiling water over top and stir to dissolve. Add the Spiced Browned Butter Rum. Zest some fresh nutmeg on top and serve.

Jello Shots

How can you not love jello shots? The favorite of frat parties everywhere, jello shots are easy to make at home and a great way to showcase your infused liquors.

You can make jello shots by adding water to an infused liquor, or creating a cocktail and then jelling it. In general, you want to use one packet of gelatin, or four gelatin sheets, for every 2 cups of liquid. I prefer to use unflavored gelatin so the flavors of the infusion will stand out more.

For jello shots with an infused liquor I'll start with 1 cup of liquor with 1 cup of water or juice. You can tweak that ratio depending on how strong you want the shot. If you are making an alcohol infusion specifically for jello shots and using the whipping siphon or sous vide methods, you can replace half of the liquor with water during the infusion process so the infusion won't be as diluted.

Ingredients

For the Jello Shot

1 cup infused liquor

1 cup water

1 gelatin packet or 4 sheets of gelatin

Directions

For the Jello Shot

Place the infused liquor, water, and gelatin in a pot. Let the gelatin bloom in the water for 5 to 10 minutes.

Once the gelatin is bloomed, heat the water over medium to medium-high heat while stirring until the gelatin dissolves completely. Remove the pan from the heat.

Pour the mixture into your mold or container and let cool. Once it has cooled slightly place it in the refrigerator for several hours.

After it is fully set you can unmold it and cut it into any shapes you like. Store them in the refrigerator until serving.

Liqueurs

Liqueurs are simply base spirits that are flavored and combined with sugar or other sweeteners. They are very easy to make from infused alcohols. Liqueurs are great on their own, over ice, with club soda, or as a mixer in cocktails.

It is best to use simple syrups when making liqueurs so the sugar dissolves more easily. The amount of simple syrup will usually range from 1/4 cup to 1/3 cup syrup per cup of infused alcohol, though it can go higher for specific liqueurs. The amount of syrup used also depends on your personal taste preference. When using sous vide to infuse an alcohol with the express purpose of making a liqueur, you can usually add the sugar directly when making the infusion.

Orange Vanilla Liqueur

This sweet and citrusy liqueur is a unique after dinner drink and can also be sipped during dessert. The orange and vanilla really shines through, giving it a complex and nuanced flavor full of citrus and vanilla notes.

Ingredients

For the Orange Vanilla Liqueur

1 cup [Simple Syrup](#)

1.5 cups [Orange Vanilla Vodka](#)

1/2 cup triple sec

Directions

For the Orange Vanilla Liqueur

Stir together the simple syrup, infused vodka, and triple sec until well mixed. Let sit overnight for the flavors to meld. It is now ready to use or can be stored in the refrigerator for several weeks.

Apple Pie Bourbon Liqueur

This liqueur is perfect when served with dessert or as an after dinner drink. I especially like to sip it over ice. For even more apple flavor I add some Calvados or Apple Jack. It is also good with a splash of milk or heavy cream for a fun take on a bourbon White Russian.



Ingredients

For the Apple Pie Liqueur

3/4 cup [Brown Sugar Simple Syrup](#)

1.5 cups [Apple Pie Bourbon](#)

1/4 cup Calvados or Apple Jack

Directions

For the Apple Pie Liqueur

Stir together the simple syrup, infused bourbon, and Calvados until well mixed. Let sit overnight for the flavors to meld. It is now ready to use or can be stored in the refrigerator for several weeks.

Pina Colada Liqueur

I like to take my Pina Colada Infused Rum and sweeten it up to make a sipping liqueur. The addition of a little simple syrup and some coconut cream results in a rich and creamy drink that is great over ice.

Ingredients

Ingredients

For the Pina Colada Liqueur

1/2 cup [Simple Syrup](#)

1.5 cups [Pina Colada Rum](#)

1/4 cup coconut cream

Directions

For the Pina Colada Liqueur

Stir together the simple syrup, Pina Colada Infused Rum, and coconut cream until well mixed. Let sit overnight for the flavors to meld. It is now ready to use or can be stored in the refrigerator for several weeks. It may need a good shake or two before serving to remix the flavors.

Limoncello

Limoncello is a classic Italian digestif from Southern Italy made by macerating lemon peels in alcohol for up to a month, then adding it to sugar water. For this quick version, I use [Lemon Vodka](#) made in a whipping siphon. The final product is a little less rounded than the original, but it's a great substitute if you have a hankering for limoncello and don't want to wait several weeks.

Feel free to alter the amount of sugar and water you add to account for your taste. Some people prefer a sweeter limoncello and others like it dryer.



Ingredients

For the Limoncello

2 cups [Simple Syrup](#)

1.5 cups [Lemon Vodka](#)

Directions

For the Limoncello

Stir or blend the Lemon Vodka and simple syrup together and let sit overnight for the flavors to meld. It is now ready to use or can be stored in the refrigerator for several weeks.

Sodas, Shrubs, and Fizzes

There's something so appealing about the bubbly, fizzy, and flavorful sodas from our childhood. Unfortunately, many of them are so packed with sugar and artificial ingredients that they are a lot harder to enjoy as adults. By making your own sodas and other bubbly drinks such as shrubs and fizzes, you not only know all of the ingredients but you can regulate the amount and type of sugar added. You can also create wonderful flavor combinations that aren't readily available in traditional sodas.

Carbonated Sodas



Here in America, carbonated sodas are the classic fizzy drink that people enjoy. From staples like root beer, classics like sarsaparilla, and refreshing new drinks like mint or rosemary rhubarb, sodas are easy and fun to make. There are three main methods you can use to make your own sodas. All of these methods can be used with any of the syrups listed in the index. For less sweet versions, you can reduce the sugar, omit it completely, or replace it with another sweetener of your choice.

Seltzer Carbonated Soda

The fastest and easiest way to turn an infused syrup into a soda-like drink is to simply add seltzer or club soda to the syrup. The amount of seltzer you use will depend on both the syrup and how strong you like it. I tend to put ice in a pint glass and then fill it a little over three quarters full with club soda before topping it off with the syrup. This lets the flavors shine without overwhelming the palate with sweetness.

Ingredients

For the Seltzer Soda

1.5 cups seltzer water or club soda

1/4 cup infused syrup

Directions

For the Seltzer Soda

Fill a pint glass with ice. Add the seltzer water and infused syrup then stir well to combine.

Naturally Carbonated Soda

The traditional way to carbonate soda is by using yeast to make it fizzy. There are many types of yeast and each one will impart its own mouthfeel and flavor. The main ones used in soda making are ale yeast, lager yeast, and champagne yeast. I tend to use champagne yeast because it is the most mild tasting and results in finer bubbles. Most yeast can be purchased from beer and wine home brewing stores, though Amazon carries some as well.

Naturally carbonated soda can occasionally explode if not handled properly. Be sure to check and release the pressure as needed and only use bottles without defects. Once the soda has been carbonated you must store it in a refrigerator or the yeast will continue to quickly produce carbonation, potentially exploding the bottle. Once it is in the refrigerator the yeast will slow down greatly, though it is best to check the bottle very day or two and release the carbonation as needed.

Ingredients

For the Carbonated Soda

1.5 cups infused syrup

6.5 cups room temperature water

1/8 teaspoon champagne yeast

Directions

For the Carbonated Soda

Combine all the ingredients in a plastic 2-liter bottle. Seal the bottle and shake well to combine. Let the bottle sit out for about 2 days, preferably in a room around 75°F (23°C). Once the bottle starts to feel firm, open it and check to see if it is carbonated enough. Once the carbonation level is what you are looking for, place it in the refrigerator to chill before using. If the bottle becomes really hard again after a day or two, it can be helpful to release some of the carbonation.

Siphon Carbonated Soda

Another good way to turn an infused syrup into a bubbly beverage is to carbonate it with a soda siphon or whipping siphon. The result is a little more thoroughly mixed than just adding seltzer water, and it is much faster than relying on yeast, though it does impart a slight bitterness that the sugar usually covers up. Make sure you use very cold water when carbonating, it will speed up the process and the result will be more bubbly. You can also mix the syrup with different juices to change the flavor profile.

The typical ratio I use is 3 or 4 parts water to 1 part infused syrup, though this can change depending on the syrup and how strong you like your soda. This works out to be about 1.5 cups water and 1/2 cup infused syrup for a pint siphon or 3 cups water and 1 cup infused syrup for a quart siphon.

If I'm using a whipping siphon, I will usually clear out the air in the siphon before fully pressurizing it. This is done by filling the siphon with the liquid you want to carbonate and sealing the siphon. It is then charged with one canister. The siphon is then slowly vented before being fully charged. This helps remove most of the air from the siphon, resulting in a faster and more efficient carbonation.

Ingredients

For the Carbonated Soda

3 parts very cold water or juice

1 part infused syrup

Directions

For the Carbonated Soda

If Using a Soda Siphon

Add the water and infused syrup to a soda siphon. Fully charge the siphon then shake well to combine. For maximum carbonation place in the refrigerator for at least one to two hours.

When ready to serve, dispense the soda into ice-filled glasses.

If Using a Whipping Siphon

Add the water and infused syrup to a whipping siphon. Seal the siphon and charge with one CO2 cartridge. Vent the whipping siphon then fully charge with CO2 and shake well to combine. Place in the refrigerator for at least one to two hours.

When ready to serve, vent the whipping siphon. Open the siphon and pour the soda into ice-filled glasses.

Shrubs

Shrubs are a traditional vinegar based drink that has been around for hundreds of years. Originally a way to preserve food and use up wine that had turned to vinegar, shrubs were common drinks before colas and other sodas became popular. Shrubs are now making a comeback due to their versatility and complex flavors.

There are many ways to make shrubs but they all basically come down to infusing vinegar with flavor then combining it with sugar. Because of this, I turn my infused vinegars into shrubs quite often.

The amount of sugar needed will depend on the vinegar and flavoring used, as well as how much of a sweet tooth you have. A good starting ratio is 1 part infused vinegar to 1 part sugar. I usually use white or cane sugar to start but heavy infusions can stand up to brown sugar, and delicate infusions can benefit from agave syrup or honey. I also tend to use simple syrups or superfine sugar instead of normal raw sugar because simple syrup more easily dissolves in the vinegar, which means you don't have to heat it.

If you are making an infused vinegar specifically for the purposes of turning it into a shrub, you can add the sugar during the infusion process. You can refer to the procedure for making an infused syrup for guidance, replacing the water with vinegar.

The shrub can be used right away but the flavors will typically mellow and become more melded after a day or two in the refrigerator. Shrubs can be sipped as is, used in cocktails or drinks, or combined with club soda for a fizzy treat.

The following recipes can be doubled or tripled with no issues.

Basic Infused Vinegar Shrub

The basic shrub recipe can be used as a starting point for making shrubs from any of the infused vinegars in this book. I recommend initially making a small batch that will be easily tweaked to your tastes so you can figure out exactly what you like. You can vary the amount and type of sugar to meet your needs before making a big batch.

Ingredients

For the Basic Shrub

1 cup infused vinegar

1 cup [Simple Syrup](#)

Directions

For the Basic Shrub

Combine the vinegar and simple syrup and stir well to fully mix. The shrub is ready to use right away but it will benefit from a few days in the fridge. The shrub will last in the refrigerator for a few weeks.

Spicy Watermelon and Lime Shrub

This recipe makes a shrub out of the Spicy Watermelon and Lime Infused Vinegar. It is sweetened with agave syrup which easily dissolves in cold liquids so there is no need to heat the vinegar, preserving the subtle flavors from the infusion. I like to serve the shrub with club soda to add an effervescence that helps bring out the flavors of the vinegar.

Ingredients

For the Watermelon Shrub

1 cup [Spicy Watermelon and Lime Vinegar](#)

1 cup agave syrup

For Garnish

Club soda or seltzer water

1 jalapeño round

1 small watermelon slice

1 lime twist

Directions

For the Watermelon Shrub

Combine the Spicy Watermelon and Lime Infused Vinegar and the agave syrup. Stir well until the agave syrup is fully dissolved into the vinegar.

To Serve

Fill a glass with ice. Fill the glass half way with the watermelon shrub then top with the club soda. Place the jalapeño round and watermelon slice on the rim. Float the lime twist on top of the club soda and serve.

Cherry Vanilla Balsamic Shrub

Not all shrubs are light and airy. This recipe is for a heavy shrub that packs a wallop with strong vanilla and balsamic flavors, in addition to the molasses notes from the brown sugar. You can serve it with a splash of club soda and I really like a shot of dark rum with it. I call for a maraschino cherry to use as garnish and I highly recommend a Luxardo or other high quality cherry instead of the bright red grocery store cherries common in America.



Ingredients

For the Balsamic Shrub

1 cup [Cherry Vanilla Balsamic Vinegar](#)

3/4 cup [Brown Sugar Simple Syrup](#)

For Garnish

Club soda or seltzer water

1 oz dark rum, optional

1 maraschino cherry

Directions

For the Balsamic Shrub

Combine the vinegar and simple syrup and stir until it is well mixed.

To Serve

Fill a glass with ice. Fill the glass half way with the balsamic shrub then top with the club soda and rum. Float the maraschino cherry on top and serve.

Creamy Lime and Coconut Shrub

Another direction you can take shrubs is towards a creamy drink. The addition of milk or cream is a great way to lighten the shrub and cut the sharpness of the vinegar. This recipe uses the Lime and Coconut Infused Vinegar and combines it with coconut cream for a light but rich drink. I like the addition of some light rum but feel free to skip that for a fun non-alcoholic drink.

Ingredients

For the Lime and Coconut Shrub

1 cup [Lime and Coconut White Balsamic Vinegar](#)

1 cup [Simple Syrup](#)

For Garnish

Coconut cream

1 oz light rum, optional

1 lime wedge

Directions

For the Lime and Coconut Shrub

Combine the vinegar and simple syrup and stir until it is well mixed.

To Serve

Fill a glass with ice. Fill the glass three-quarters of the way with the lime and coconut shrub then top with the rum and coconut cream. Place the lime wedge on the rim of the glass and serve with a straw.

Fizzes

A fizz is a classic mix of alcohol, sugar, citrus juice, and club soda. They are a great way to highlight the various infused alcohols while creating refreshing drinks.

The amount of ingredients you need will depend on the infusion you are using and your personal taste. I tend to start with 2oz of liquor with 4 to 6 oz of club soda combined with a teaspoon each of citrus juice and sugar.

For many infused alcohols, especially ones with citrus in them, I will omit any extra citrus juice. You can use any sugar you like, though simple syrup or agave syrup dissolves better in cold liquids than most raw sugars.

Strawberry Basil Rum Fizz

This rum is infused with sweet strawberries and herby basil making it an ideal fizz to sip on a hot day. I add a little agave syrup for sweetness and lime juice for additional tartness. I usually top it with a strawberry slice and basil leaf for color.



Ingredients

For the Strawberry Basil Rum Fizz

2 oz [Strawberry Basil Rum](#)

1 teaspoon fresh lime juice

1 teaspoon agave syrup

Club soda

1 strawberry slice

1 basil leaf

Directions

For the Strawberry Basil Rum Fizz

Fill a highball or Old Fashioned glass with ice, preferably crushed. Add the Strawberry Basil Rum and top with the agave syrup, lime juice, and club soda. Stir well to combine. Place the strawberry slice on the edge of the glass. Float the basil leaf in the middle of the glass then serve.

Cucumber and Sour Apple Gin Fizz

This fizz variation gets the tartness from the sour apples but you can add some lime or lemon juice if you want it more sour. I omit the sugar but if you want a sweeter drink you can add a teaspoon or so of agave syrup.



Ingredients

For the Gin Fizz

2 oz [Cucumber and Sour Apple Gin](#)

Club soda

Cucumber round

Directions

For the Cucumber and Sour Apple Gin Fizz

Fill a highball or Old Fashioned class with ice, preferably crushed. Add the Cucumber and Sour Apple Gin and top with club soda. Stir lightly to combine. Place a cucumber round on the edge of the glass and serve.

Spiced Ground Cherry Vodka Fizz

The ground cherry infused vodka is full of rich flavor that holds up well to the heartier brown sugar simple syrup. I add a little lemon juice for tartness, but the vodka already has a nice tang to it.

Ingredients

For the Vodka Fizz

2 oz [Spiced Ground Cherry Vodka](#)

1 teaspoon brown sugar simple syrup

1 teaspoon lemon juice

Club soda

Thinly sliced ginger rounds

Directions

For the Ground Cherry Vodka Fizz

Fill a highball or Old Fashioned class with ice, preferably crushed. Add the Spiced Ground Cherry Vodka and top with the brown sugar simple syrup, lemon juice, and club soda. Stir well to combine. Float two ginger rounds in the middle of the glass then serve.

Vinaigrettes

The most common way I use infused vinegars is in vinaigrettes. Most simple vinaigrettes allow the flavors of the infusion to stand out, creating a flavorful sauce for salads, fish, meat, or vegetables. The oil in vinaigrettes can also be replaced by infused oils, expanding the flavor possibilities.

To maximize the amount of flavor that comes from the infusions I will usually use a neutral or light version of the other component. For instance, with an infused oil I will use a plain rice wine vinegar, or for an infused vinegar I will use a neutral tasting canola or grapeseed oil.

Blending in 0.15% xanthan gum and/or 0.6% lecithin will help strengthen the vinaigrette and prevent it from separating.

Basic Vinaigrette

The standard vinaigrette ratio, championed by Michael Ruhlman, is 3 parts oil to 1 part vinegar. Using this ratio you can turn any infused vinegar or oil into a flavorful vinaigrette. I usually just use a single infusion in my vinaigrettes but if you want to combine an infused vinegar with an infused oil, go right ahead!

Ingredients

For the Vinaigrette

2 tablespoons rice wine vinegar or infused vinegar

6 tablespoons canola oil or infused oil

Salt and pepper