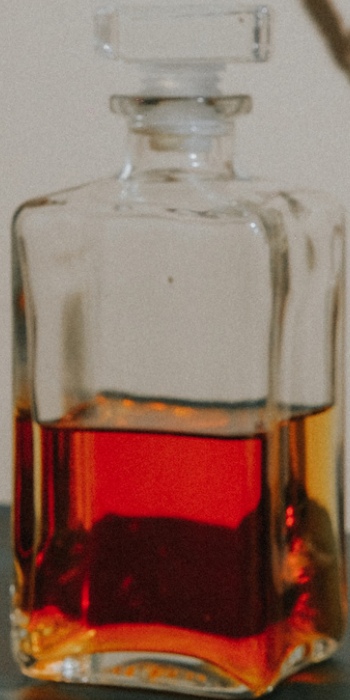


From the Carpey
BAR



A letter from the Author



Friends,

For years we have been sharing some of our favorite recipes from the Carpey family kitchen in our monthly newsletter and cookbook, *From the Carpey Kitchen*.

We have loved seeing you make them for your own families, so much that we had to add another recipe book to your shelves. Now, we excitedly bring you *From the Carpey Bar*, a full book of our favorite cozy cocktail recipes to share with friends and family all winter long.

The first page of the book includes everything you need to make the recipes, from simple syrup to candied garnishes. We can't wait to see your photos of *your* favorite recipes from our mixology book.

Until then, cheers! Enjoy every sip.

Laura Carpey

BAR NECESSITIES

The basics you will need to create all of these recipes! All of them are easy and fool-proof, and will leave you with recipes for you and your guests to enjoy all winter long. Cheers!



SIMPLE SYRUP

Your simple syrup is an easy 1:1 ratio of sugar and water. You'll place a cup of water and a cup of the sugar in a saucepan and bring to a boil to melt sugar. Boil for an additional 5 minutes on low, then remove from heat and allow to cool. Enjoy!

Easily make infused simple syrups by adding herbs, extracts, and other aromatic foods!

INFUSED LIQUOR

Infusing a liquor is a lot easier than it may seem. All you will need is your desired alcohol, and whatever you would like to infuse in the liquor. In either a separate jar, or the bottle itself, add in your herbs, extracts, fruits, or whatever else sounds good to you. Make sure the liquor covers the infusing property. Let sit for a week to a month, then use in your favorite drinks, such as the ones in this book!



CANDYING FRUITS, NUTS + HERBS

First, make a simple syrup mixture (above). Once the syrup cools for about 15 minutes, pour into large mixing bowl with cranberries. Mix well to incorporate and soak the cranberries. Place them on a cooling rack over a foil-lined baking sheet for 15-10 minutes to let syrup set somewhat. Place the remaining sugar in a large, flat bowl or dish and toss/roll the cranberries in the syrup to coat well. Place back on the cooling rack and let sit for 15 minutes. Enjoy!

THE PHILLY SPECIAL

Ingredients:

- 2 oz vodka
- 1/2 grapefruit, juiced
- 1/2 lime, juiced
- 1-2 jalapeño slices
- 2 oz ginger beer
- 2 mint leaves
- 1 splash of pomegranate juice
- 2 teaspoons honey

Garnish:

- a few pomegranate seeds
- 1 jalapeño slice
- 1 mint sprig
- lime wedge
- sugar + water rim

Instructions:

Start by squeezing your citrus for juice. Set aside for later. Add the mint leaves to a jigger or jar with lid. Muddle, then add in your juice. Add a cup of ice and vodka to the jigger along with the honey, pomegranate juice and jalapeños. Close the lid and give a good shake for one minute.

Separately, Pour the mixture into a glass and garnish with 1 slice of jalapeño, 1 mint sprig, a lime wedge, and a few pomegranate seeds.





POMEGRANATE MISCAL

Ingredients

- 2 oz pomegranate juice
- 2 oz ruby port
- 2 oz mescal
- 1/2 oz amaro lucano
- 1/2 oz agave

For garnish

Sugar or salt for rim of glass
Pomegranate seeds
Sprig of rosemary

Instructions:

Add ice and all ingredients to a jigger or tightly secured jar. Shake vigorously for one minute.

Separately, add granulated sugar or salt to plate, and prepare a small bowl of water. Dip the rim of your drinking glass first in the bowl of water, then in your granulated sugar or salt mixture.

Take your shaken mescal mixture and pour into rimmed glass. Garnish with pomegranate seeds and sprig of rosemary. Cheers!

MOCHA ESPRESSO MARTINI

Ingredients:

- 2 oz Kahlua
- 1 oz vodka
- 1 oz espresso (we like Cafe Bustelo)
- 1/2 teaspoon vanilla extract
- 1 cup of ice (for jigger)

Garnish:

- 3 espresso (whole) beans
- some whipped cream
- extra points for drizzle of chocolate or chocolate shavings

Instructions:

A cozy twist on a classic, and a favorite for all coffee enthusiasts!

Combine all ingredients in a jigger with one cup of ice. Shake well and pour into a martini glass. Top with espresso beans and enjoy!





APRÉS HOT TODDY

Ingredients

- 2 oz rye whiskey
- *squeeze fresh orange juice*
- 2 oz cider, warmed
- 4 oz tea, any kind (*we like earl gray*)
- ~1/2 tablespoon maple syrup, or to taste
- 2 cocktail cherries + syrup

For garnish

- 1 cinnamon stick
- *slice of orange peel, twisted*

Instructions:

Brew 1 cup tea. Set 1/2 aside. Heat your apple cider either stovetop or microwave. Add to the same glass or mug your 1/2 cup brewed tea, 2 oz whiskey, and squeeze of orange juice to taste. Add in your maple syrup and gently stir to combine the flavors.

Scoop two cocktail cherries with their syrup and add to glass or mug. Slice peel of one orange, twist and add to drink with one cinnamon stick. Cheers!

BLOOD ORANGE BASIL MARGARITA

Ingredients:

- 1/3 cup of cranberries
- 1 orange, zested and juiced
- 2 tablespoons of sugar
- Pinch of kosher salt
- 1 cup of ice
- 2 Tablespoons of honey
- 1 Tablespoon of lime juice
- basil
- 2 oz tequila
- 1 oz cointreau
- Splash of cranberry juice
- Soda water

Garnish:

- candied cranberries
- Basil or rosemary

Instructions:

Add all the ingredients to a jigger, except the splash of cranberry juice and soda water. Give a good shake and pour into two separate glasses.

Top with the splash of cranberry juice and soda water. Garnish with candied cranberries (refer to page 3) and either basil or rosemary.





OLD FASHIONED OLD FASHIONED

- 2oz bourbon whiskey
- 1/2 oz light brown sugar syrup
- 3 dashes bitters
- 1 slice of orange with meat
- cocktail cherries (we go with 2, but you do you!)
- 1 large ice cube (rock)

Garnish:

- orange twist + cocktail cherries

Instructions:

Add to your glass the light brown sugar syrup, and orange with meat on it. First coat the glass with the orange, and then coat the glass with the syrup. Add in your bourbon (rye also works), your ice cube, and your bitters. Give a bit of a stir. Add in your cherries + juice/syrup from the jar, give a good stir. Top with your orange twist, and of course, some extra cherries.

Cheers!

BLOOD ORANGE WINTER SANGRIA

Instructions:

- 2 apples, sliced
- 2 blood oranges, sliced
- 1 cup of orange juice
- 3 oz brandy
- 1 bottle dry red wine
- 3 cinnamon sticks
- 1 star anise
- 3 Tablespoons of sugar
- 1 cup of ice
- club soda

Garnish:

- cinnamon sticks
- star anise
- sliced blood oranges

Instructions:

Slice your fruit and add to pitcher. Incorporate your orange juice, brandy, and dry red wine. Add in your cinnamon sticks, star anise, sugar, and ice. Finish off with your club soda.

Give a good stir, then pour into glasses and garnish with cinnamon sticks, star anise and sliced blood oranges.





WINTER MOJITO

Ingredients:

- 1 bag (~2 cups) of cranberries, soaking in rum
- 2 large bunches of mint,
- 1 Tablespoon of simple syrup
- 1/2 lime, cut into wedges, plus one more to juice
- 1 cup ice
- 2 oz white rum
- club soda

Garnish:

- candied or drunken cranberries (or both!)
- lime wedges
- a bunch of mint

Instructions:

The winter mojito has been a staple in the Carpey House fofever. Here's how to make it:

Ahead of time, add one bag (2 cups or so) of cranberries to a container and cover with rum. Let sit at least a week, or all season long.

When they are ready, add them to a glass with a bunch of mint and simple syrup. Muddle them together. Squeeze 1/2 a lime and add it to your glass. Add in your rum, some ice, and top with club soda.

Garnish with your drunken cranberries, mint and lime wedges!

MAPLE CRANBERRY BOURBON

Ingredients:

- 2 oz Bourbon
- 1 oz maple syrup
- 2 oz cranberry juice
- 2 oz seltzer

Garnish:

- sprig of rosemary
- candied cranberries

For the candied cranberries directions, go to [page 3](#) and check out our basics guide!

Instructions:

For this recipe, we recommend a rock glass and an extra large rock.

Add your maple syrup to your glass and give it a stir to coat the glass a bit, Add your bourbon and cranberry juice, and stir gently to combine. Top off with 2 oz of seltzer.

To garnish, add a sprig of rosemary and candied cranberries.





THE 321 GIMLET

This drink is the perfect combo of vodka, lime juice, and simple syrup, in a three-two-one proportion, respectively.

Ingredients:

- 6 oz vodka
- 4 oz lime juice
- 2 oz simple syrup

Garnish:

twist of lemon peel

Makes two drinks.

Instructions:

This is our fool-proof gimlet recipe that is as delicious as it is easy. You will need either homemade simple syrup (instructions below), or store bought which you can find at any liquor store. The recipe for the perfect gimlet is one part vodka, two parts fresh squeezed lime juice, and one part simple syrup. Shaken, not stirred.

The recipe for the simple syrup can be found on page 3 with the Bar Necessities!

For the Gimlet

Add your vodka, lime juice, and simple syrup to jigger filled with ice. Shake vigorously for one minute. Pour into tall martini glass with twist of lemon peel, and enjoy!

SWEET TEA

BLACKBERRY BOURBON

Ingredients:

- 2 oz *Bourbon*
- 3 *blackberries, muddled*
- 3 oz *chilled sweet tea*
- 1/2 oz *simple syrup*
- *blackberry bitters*
- *squeeze of lemon*

Garnish:

- 1 sprig *rosemary*
- *candied blackberries*

Instructions:

In a tall glass, muddle a few blackberries. Add in your bourbon and sweet tea, and then your simple syrup and bitters. Give a gentle stir to immerse.

Squeeze your lemon, and then top with a sprig of smoked rosemary (simply light on fire away from your drink and immediately blow it out), and candied blackberries, which can be found on page 3.





SMOKEY MESCAL PALOMA

Ingredients:

- 2 oz jalepeño simple syrup (instructions below)
- 2 oz grapefruit juice
- 2 oz club soda
- 2 oz mescal

Garnish:

1-2 jalepeño slices, to taste
1 small wedge of grapefruit

Instructions:

Add mescal, jalepeño simple syrup and grapefruit juice to jigger or jar with ice. Shake vigorously one minute.

Pour into desired glass, though we prefer a short/rocks glass. Top with club soda and garnish with jalepeño slices and small grapefruit wedge.

For the Jalepeño simple syrup:

All simple syrup is made by lightly boiling, then simmering one part water and one part granulated sugar. To incorporate more flavor, in this case jalepeño, slice 1 - 2 jalepeños (depending on desired level of spice) and add to the stovetop mixture.

NOT YOUR GRANDMA'S MOCHA

This recipe is a family favorite, and can easily be made by the batch or into a mocktail so the whole family can enjoy. This particular recipe

Ingredients:

- 1 whole chocolate bar, cut into small almost shaved or grated pieces.
 - You can also use high quality chocolate chips, or even sweetened cocoa powder if you want a thinner consistency
- 1 cup whole milk
- 1 cup heavy whipping cream
- 2 teaspoons vanilla extract
- 4 oz chocolate liquor
- 4 oz coffee liquor

Garnish:

- whipped cream, M&Ms, chocolate shavings, or whatever your heart desires!

Instructions:

Finely chop your chocolate bar and set aside. Add your milk and heavy cream to a medium-large saucepan over medium-high heat. Let it come to a simmer and add in your chocolate. Mix gently to immerse. Add in your vanilla, mix, then take off heat. Pour in your chocolate and coffee liquors, mix gently to immerse one more time, then serve.

Top with an extra splash of liquor to taste and some whipped cream. Enjoy!

