



Drunkin Donut

CREATED BY EMILEE BRYANT

CHERRY SIMPLE SYRUP

INGREDIENTS

200 g cherries
(frozen or fresh)

150 g water

150 g sugar

Splash of apple cider
vinegar, if you have it
on hand

Lemon, if desired

DIRECTIONS

Throw all ingredients in a pot, bring to a boil, and stir to help sugar dissolve.

Drop the temperature down to a simmer and reduce the syrup to one-third the water. This takes about 20-30 minutes. Smash the cherries with a potato masher or fork.

Add juice from a lemon to taste if you want a more tart syrup. You can store syrup in a jar with the cherries, or strain them out if desired.

BURNT CARAMEL SAUCE

INGREDIENTS

160 g sugar

60 g salted butter,
cubed

260 ml of
heavy cream

DIRECTIONS

Add sugar to a tall pot and heat on medium-high heat. Shake the pot in gentle circles throughout cooking to help the melted sugar mix. Do not stir sugar or it will clump up. As the sugar starts to evenly turn golden brown, get ready to switch the heat off. This process happens quickly, so be ready.

As soon as the sugar looks one to two shades darker, turn heat to low and add butter cubes carefully. Stir butter into sugar. Remove from heat and slowly add and stir in heavy cream. Mix until homogeneous and let rest for 15 minutes.

The burnt caramel will add more complex flavor to the cocktail and will balance the bitter of the cherry syrup.



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COFFEE BOURBON INFUSION

INGREDIENTS

50 g coffee,
ground medium
(pourover grind size)

270 g bourbon
(I'm using Four Roses)

DIRECTIONS

Mix coffee and alcohol together in a Mason jar, seal, and shake. Store it in a dark cabinet for 1 week. That's it.

For a faster solution, you will need a whipping siphon and nitro chargers. Mix coffee and alcohol in whipping siphon and seal siphon. Add one nitro charger and shake the siphon. Remove first charger and load a second nitro charger. (This extra pressure when we vent the siphon allows for more extraction of coffee flavor in the alcohol.) Wait for 2 minutes. Vent the siphon by placing a glass over the nozzle to prevent spilling, and with the siphon standing straight up, vent the air quickly. Then unscrew the lid and strain the contents of the siphon through a coffee filter.

DRUNKIN DONUT

INGREDIENTS

1 ounce coffee-infused
bourbon

3 dashes cranberry
bitters

2 ounces Pacific Foods
Barista Series Almond

3/4 ounce burnt
caramel sauce

3/4 ounce cherry
simple syrup

DIRECTIONS

Coffee used
Black & White Coffee Roasters'
Eduardo Campos, Costa Rica

Brew method
Rapid infusion technique created
by Dave Arnold (For more
information about this technique
and other cocktail science,
Emilee recommends the book,
Liquid Intelligence.)

Add crushed ice to a Collins
glass, and add the ingredients
in order in layers. Garnish with
confectioner's sugar and a cherry
on a small sprig of rosemary. Stir
before drinking.