

ATX Vegans + Wheatsville Cooking Show  
Guest: The Beer Plant + Dolce Seven Cheesecakes  
December 16, 2019

## PREP LIST

### Peach mint syrup

2 cups peach nectar [thicker juice for more peach flavor]  
1 ½ cups of cane sugar  
½ cups diced french mint [adjust for personal preference]

- combine ingredients in a saucepan
- On medium-high heat, bring to a low boil
- Reduce heat to low and allow to simmer for 20 minutes
- Strain and store for up to 10 days

### Rhubarb cordial (between 5-6% abv)

16 oz frozen rhubarb [1 bag]  
1 cup cane sugar  
1 cup of water  
2 oz everclear or rose water

- Put rhubarb, sugar and water in a saucepan
- Stir and heat on medium-high until just before it reaches a boil
- Transfer to blender and add everclear or rose water
- Puree ingredients and then strain
- Store for up to 7 days
- *Depending on what you're using the cordial for, you can make it stronger or weaker by adding more everclear or reducing the water.*

### Strawberry puree

1 pint fresh strawberries  
1 oz agave nectar  
1 oz lemon juice

- Combine ingredients into blender
- ...puree

### Blackberry mango drinking shrub

3 pints of blackberries  
1 mango [skinned, pitted and diced]  
1 cup cane sugar  
¼ cup agave nectar  
¾ cup apple cider vinegar  
¼ cup champagne vinegar

- In a large bowl, muddle blackberries and mango pieces
- Stir in 1 cup of cane sugar and ¼ cup of agave nectar
- Let sit at room temperature for 1 hour
- Mix in both vinegars and leave in a dark, room temperature space for 24 hours
- Strain our fruit and store for up to 10 days

# THE DRINKS

## **Strawberry shandy**

1 oz seedlip citrus [or 1.5 oz tito's vodka]

1 oz strawberry puree

Fill glass ½ with lemonade and ½ with light beer

- Build in lowball glass with ice
- Add ingredients and stir
- Garnish with a lemon twist

## **Dark and stormy**

1 oz seedlip spice [or 1.5 oz spiced rum]

1 oz pineapple juice

½ oz lime juice

Top with ginger beer

- Build in lowball glass [or copper mug if you have one] full of ice
- Combine ingredients and stir
- Garnish with lime wedge

## **Chai root beer float**

1 scoop of ice cream

2 oz chai

Chocolate salt rim & chocolate drizzle

6 oz root beer

[1 oz brandy and 1 oz bourbon]

- Build in wide mouthed glass [large enough to add a scoop of ice cream]
- Add salt rim and sprinkle shaved chocolate
- Add spirits, chai and root beer
- Top with scoop of ice cream of choice [vanilla]
- Drizzle chocolate syrup on top

## **Beer-ritas**

1.5 oz lime juice

1 oz orange juice

½ oz agave nectar

[1 oz blanco tequila]

Salted rim

Top with beer of choice (almost no way to go wrong)

- Combine everything except beer in shaker tin with ice
- Strain into a salted glass full of ice
- Top with beer of choice [light beer works best but nothing can go wrong]
- Garnish with lime wedge

### **Rhubarb paloma**

1 oz seedlip citrus  
1 oz rhubarb cordial  
[1.5 oz blanco tequila]  
Top with grapefruit topo chico

- Build in glass full of ice
- Combine ingredients and top with topo chico
- Stir and garnish with cucumber

### **Old fashioned**

2 oz mango iced tea [or two oz rye whiskey]  
1 sugar cube  
2 dash angostura bitters  
2 dash orange bitters  
Splash soda water

- Build in mixing glass; start with everything except tea/whiskey
- Muddle and then add ice; add whiskey
- Stir for 30 seconds
- Strain over ice and garnish with orange swath

### **Grapefruit gin and tonic**

1 oz seedlip garden [or 1.5 oz gin of choice]  
1 oz grapefruit juice  
3 oz favorite tonic water  
Lime wedge

- Combine in glass full of ice
- Garnish with lime wedge

### **Hot toddy**

1 oz seedlip spice [or 1.5 oz bourbon]  
1 bag earl grey tea  
1 sugar cube  
1 star anise  
1 cinnamon stick  
Top with hot water

- Combine ingredients in a coffee mug
- Add boiling hot water and stir
- Allow 3-5 minutes to steep

### **Peach mint Italian soda**

1 oz peach mint syrup  
2 oz unsweetened almond milk  
[1 oz vanilla vodka]  
4 oz topo chico

- Without ice; add all ingredients to cup
- Stir and then add ice

### **Batch of hot apple cider**

1 gallon apple juice  
 1 cup fresh cranberries  
 1 orange (peels only - no pith)  
 5 cinnamon sticks  
 1 vanilla bean (cut in half)  
 5 star anise  
 10 cloves  
 Tsp nutmeg  
 4 tbsp agave nectar  
 [add 1.5 oz makers mark to each glass when serving]

- Build in a pot over the stove
- On medium heat; heat until it starts to boil
- Reduce to low heat and allow at least 30 minutes before enjoying
- The more time that passes, the spicier and tastier it will be

### **Drinking shrub and bubbles for sharing**

1 oz drinking vinegar  
 5 oz topo chico [or dry prosecco]  
 Fresh lime wedge

- Combine in glassware with or without ice [personal preference]
- Stir and garnish with lime wedge

### **Eggnog**

2 cups unsweetened almond milk  
 1 cup vanilla almond creamer  
 ¼ cup agave nectar  
 ½ tsp cinnamon  
 ¼ tsp nutmeg  
 Tsp vanilla  
 ⅓ tsp cardamom  
 6 cloves  
 ½ cup sugar  
 1 cup soaked cashews  
 2 medjool dates [soaked]  
 [add 1 oz whiskey and ½ oz amaretto]

- Allow dates and cashews to soak overnight
- Combine in blender
- Strain through a fine mesh strainer or cheesecloth
- Serve cold and over ice with booze [if desired]