



LAPHROAIG® LIVE

# NEW YORK 2013

#LAPHROAIGLIVE

THURSDAY 26TH SEPTEMBER 2013, 8PM EST

## THE SMOKING GUN



The Smoking Gun comes courtesy of Mixologist Mark Allen of Barbacoa

### INGREDIENTS

- **2 oz.** Islay single malt Scotch Laphroaig Quarter Cask
- **3/4 tsp.** Fernet Branca
- **1/2 tsp.** brown sugar cordial (see below)
- 2 dashes Fee Brother's whisky barrel bitters (substitute- Fee Brother's old fashioned aromatic bitters)
- Mint leaf for garnish

Stir all ingredients with ice and strain into a cocktail or Scotch tasting glass. Garnish with mint leaf.

To make brown sugar cordial, heat two parts brown sugar to one part water until sugar is dissolved and slightly thickened. Allow to cool and stir in an ounce of demarara rum for every bottle (approx. 26 oz) of syrup. Keeps for a month.



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PERNICILLIN



This fantastic cocktail is courtesy of Mixologist Sam Ross of Milk & Honey and Attaboy

## INGREDIENTS

- **2 oz.** blended Scotch – Teacher's
- **3/4 oz.** fresh lemon juice
- **3/4 oz.** honey-ginger syrup
- **1/4 oz.** Laphroaig single-malt Islay Scotch (Floater)
- Candied ginger

Combine ingredients and shake with ice. Serve in a rocks glass with one large ice cube. Add floater of Laphroaig and a candied ginger garnish.



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## THE HONEY BADGER



The Honey Badger is brought to you by Camper English.

### INGREDIENTS

- **1 part** Laphroaig single-malt scotch whisky
- **1 part.** Jim Beam Honey

Add scotch then honey liqueur to a shot glass. Chill by stirring with ice.

Say "**Honey badger don't care**", then down the drink.