

Dalmatian Cocktail

The Russians, who have notoriously cold winters, have arguably perfected the art of vodka, and there's something visually appealing about a frosty glass, full of a cocktail that looks as cold as the weather. Rim that glass with a bit of freshly ground black pepper and a touch of black-pepper simple syrup and you've got something that will really warm the cockles of your heart – and other parts!

An old classic cocktail, "The Dalmatian", is a bit of a spin on a Salty Dog, without the salt. It uses vodka and *fresh* grapefruit juice (preferably pink). It includes a touch of grenadine to enhance the color; the black pepper brings on the heat!



For best results:

- *Always* use fresh squeezed grapefruit juice.
- Tastes best made with the freshest ingredients, especially the peppercorns.
- Make it a mocktail by omitting the vodka...but why???

Black Pepper Simple Syrup:

1 cup granulated cane sugar
1 cup water
¼ cup black Tellicherry peppercorns, cracked
1 T vodka*

- In a small saucepan whisk together sugar and water. Bring to a low boil.
- Reduce heat to medium low, and simmer for 10-12 minutes, or until syrup becomes slightly thickened.
- Stir in peppercorns, cover and steep 30 minutes. Drain through a fine mesh strainer or cheesecloth to remove pepper. Allow to cool, add vodka* and chill in a covered container until ready to use.

**Vodka acts as a preservative and will allow the simple syrup to remain fresh for a month or more.*

For garnish:

Pink grapefruit slices
Fresh cracked black pepper
Small saucer

Fill saucer with cracked black pepper. Lightly rim the glass with a grapefruit slice. Hold it at a 45° angle and roll it lightly through the crushed black pepper. Set aside and allow to dry while you prepare the cocktail.

Cocktail:

½ cup (4 ounce) grapefruit juice, fresh squeezed (about 1 medium grapefruit)

2 tablespoons black pepper simple syrup (or to taste)

1 tablespoon grenadine

¼ cup (2 ounce) vodka (or sparkling water)

Ice

- Add grapefruit juice, simple syrup, grenadine and vodka (if using) to a shaker with ice.
- Shake vigorously to chill the cocktail.
- Pour into a glass tumbler over ice. If omitting vodka, top with sparkling water or club soda. Stir and serve.

Cheers,

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