

## The Gold Strike

It's Fall. The season is changing and with it, our cocktail spirit preferences do as well.

Rye whiskey has a long history in the US. It was developed in the 1700's, decades before bourbon since rye grew so well in the mid-Atlantic states of Pennsylvania and neighboring states.

Although now produced world-wide, in the U.S. it *must* be made with at least a 51% mash of rye grain to be called Rye. Rye has a wonderful profile, with more texture and spice notes than bourbon, which match perfectly with the ginger notes of this cocktail.



### Ingredients

- 2 oz *Bulleit Rye Whisky*
- 1/2 oz Fresh lemon juice
- 3/4 oz *Domaine De Canton Ginger Liqueur*
- 1/2 oz Lemon grass simple syrup\*

### To Serve:

- Shake all ingredients with ice until blended.
- Strain into a coupe or martini glass
- Garnish with lemon twist, brandied cherry and a piece of lemon grass and serve.

### Simple Syrup Preparation

#### Ingredients

- 1 cup granulated cane sugar
- 1 cup water
- 3 or 4 3" pieces of lemon grass
- 1 T vodka\*

In a small saucepan whisk together sugar and water and bring to a low boil.

Reduce heat and simmer for 10-12 minutes, or until sugar dissolves and syrup becomes slightly thickened.

Remove from heat.

Crush lemon grass stems in a heat proof cup and pour syrup over, cover and allow to steep until cool.

Strain through a fine mesh strainer or cheesecloth to remove any grass sediment.

Refrigerate, and store in a covered container until ready to use.

\* *Option: add vodka when cooled; vodka acts as a preservative and will allow the simple syrup to remain fresh for a month or more*

### ***Cheers,***

Sue McNamara CS, CSW

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