

INTRODUCING

ink & blood

JUNE 11, 2021



writer's cup

cocktail design by Thuy Phan

Serving Size: 1 ~ Prep Time: 5-10 min ~ Mixing Time: 5 minutes

Ingredients: 1.5 oz whiskey or cognac
1 oz cold brew coffee
0.75 oz ginger syrup (boiled water, ginger powder, sugar)
0.75 oz orange juice (freshly squeezed)
*garnish: orange peel

Instructions:

1. To make the ginger syrup, combine 1/3 cup boiling hot water, 1 packet of Trader Joe's ginger powder, and 1/4 cup sugar in a small jar, and stir well until the ginger and sugar are completely dissolved.
2. Add your choice of liquor, coffee, ginger syrup, and orange juice in a shaker with ice, and shake well.
3. Strain into a chilled coupe glass without ice. If you'd prefer to serve with ice, use an old fashioned whiskey glass and one large ice cube to keep the drink cold without too much dilution.
4. To prepare the garnish, cut a piece of orange peel and remove the pith. "Express" the peel by lightly twisting it over your drink, and rub the peel over the rim of the glass. Doing this will help the peel release its fragrant oils and flavor.

Notes: **If you'd prefer to make ginger syrup from scratch (~30 min prep time):** Heat 3/4 cup water, 3/4 cup sugar, and 1 cup of thinly sliced or grated fresh ginger in a small saucepan over the stovetop until boiling. Simmer on low heat for 5 minutes. After turning off the heat, let the ginger steep until the mixture cools. Strain out the ginger before serving.