

Wednesday, October 23, 2013 | Complete. In-Depth. Dependable.

D | LIFE & FOOD

BEHIND THE SCENES RECIPES



Nic Hunt, bar manager at Coco's, pours a classic Halloween cocktail, the 1920's Satan's Whiskers. JIM WITMER / STAFF

Monster bash spirits

Wicked cocktails for your Halloween party.

Eyeballs, whiskers and swamp water – it just doesn't get any better.

By Susan Dalzell
Contributing Writer

A really great Halloween party deserves a really great drink.

We got in touch with area bars and restaurants and asked their bartenders to share their favorite Halloween cocktail recipes. In addition to spooky decor and frightening food, try one of these cocktails as your signature drink at this year's bash.

You could heat your party up with a bourbon and spiced-cider recipe by Nikolas Hunt, bar manager for Coco's Bistro in Dayton. Or, make things chilly with a maple bacon "spiked" milkshake – yes, there's really bacon in it – dreamed up by Vue Ultra Lounge's mixologist Rachel Jensen in Miamisburg.

Evan Marinangeli, bartender at Rue Domaine in Miamisburg, gave us a recipe for an apricot sidecar, which he says has a nice autumn spice.

Or, if you'd rather get a little spooky, try creating the Beavercreek Pub's staff recipe for a swamp water tini, garnished with swamp creature eyes. The Wine Loft's general



Satan's Whiskers from Coco's, the perfect drink for a late-night exorcism. JIM WITMER / STAFF



The Pub's Swamp Water Tini, with eyeballs. CONTRIBUTED



The Harvest Apple Martini's tasty, but not scary. CONTRIBUTED

SAVING YOU TIME

■ Every Wednesday in Life, we bring you new recipes to try in your kitchen, plus time and money-saving cooking tips from chefs, caterers and food experts across our region.

manager, Peter Calabrese, in Beavercreek, also likes a scary drink. He suggested greeting your guests with a devil's handshake. (That one comes with a generous portion of tequila.)

COCO'S BISTRO'S SATAN'S WHISKERS

1 ounce London Dry Gin
1/2 ounce dry vermouth
1/2 ounce sweet vermouth
1/2 ounce Grand Marnier
1 ounce fresh orange juice
1 dash orange bitters

(Suggestion: Fee Brothers brand.)

Shake, strain into a cocktail glass and garnish with an orange peel.

VUE'S MAPLE BACON 'SPIKED' MILKSHAKE

2 ounces Cleveland Black Bourbon whiskey*
1/2 ounce maple syrup
3 1/2 ounces vanilla ice cream
1 ounce heavy whipping cream
3 pieces of coarsely chopped cooked maple bacon
1 cup of ice
Whipped cream

In a blender add the ice, ice cream, cream, Cleveland Black Bourbon Whiskey, maple syrup and 3/4 of the bacon pieces. Blend until mixed well and then pour into frosted mug or milkshake glass. Top with the whipped cream, a drizzle of maple syrup and the rest of the chopped bacon.

*Distilled in Cleveland: www.clevelandwhiskey.com.

THE PUB'S SWAMP WATER TINI

2 ounces pineapple juice
1-1/2 ounces of vanilla vodka
1 ounce of lime juice
1/2 ounce of Midori
1/2 ounce of simple syrup
Fill tin 2/3 with ice, add all ingredients.

Shake vigorously and strain into martini glass. Garnish with swan creature eyes.

SWAMP CREATURE GARNISH

Use a melon baller to scoop out two balls of honeydew. Stick two Craisins in the melon balls and string them across a toothpick on cocktail stir.

THE PUB'S HARVEST APPLE MARTINI

1 1/2 ounce Absolute Pears
(Possibly Stolli Gala Applik)
1/2 ounce fresh lemon juice
1/2 ounce cinnamon simple syrup
2 ounces Simply Apple juice
Apple chip for garnish

Cocktails continued on D8

Spirited gathering guaranteed

Cocktails

continued from D1

Fill tin $\frac{2}{3}$ full with ice, add all ingredients. Shake vigorously and strain into martini glass.

Garnish with apple chip.

CINNAMON SIMPLE SYRUP

3 cups water

4 cinnamon sticks

1½ cups granulated sugar

Bring the water to a boil and add cinnamon sticks. Turn heat down and simmer for seven minutes. Remove cinnamon sticks, bring back to boil and add sugar. Stir until sugar is completely dissolved, then

cool, label and store.

APPLE CHIP GARNISH

With a regular size apple, cut slices about $\frac{1}{15}$ th of an inch. Let apple slices soak in a simple syrup for a few minutes. Place apple slices on a baking tray covered with parchment paper. Bake on a low heat (200 degrees in a convection oven) for 2 hours. Flip the chips over $\frac{1}{2}$ way through baking time.

COCO'S BISTRO'S BOURBON AND SPICED CIDER

2 ounces bourbon

6 ounces spiced cider

½ ounce lemon juice

Serve in a mug or tall glass made for hot drinks. Garnish with a clove-spiked lemon peel.

SPICED CIDER

6 ounces apple cider

1 cinnamon stick

½ teaspoon nutmeg.

Bring cider and spices to a

low boil; simmer for 5-7 minutes. Remove from heat and add to bourbon and lemon juice.

THE WINE LOFT'S DEVIL'S HANDSHAKE

**1½ parts George Clooney's
Cosamigos Tequila**

¾ parts fresh lime juice

½ part simple syrup

1 part pineapple juice

**1 teaspoon fresh sweet ginger
puree**

¼ part egg white

Dry shake vigorously, ice and shake again. Strain onto fresh ice in a highball glass.

RUE DOMAINE'S APRICOT SIDECAR

**2 ounces house-infused apricot
brandy**

½ ounce lemon juice

½ ounce Cointreau

Shaken and served in martini glasses with an orange twist.



Bourbon and Spiced Cider cocktail with an orange peel and clove garnish made by Nic Hunt, Coco bar manager. JIM WITMER / STAFF