

805 LIVING®

HOLIDAY COCKTAIL RECIPE: TEST PILOT'S TIKI BLINDER

At Test Pilot bar (testpilotcocktails.com) in Santa Barbara this recipe is made with a slushy machine. Co-owner Brandon Ristaino provides instructions for home bartenders to recreate the same effect with a blender. Hamilton Demerara is a Guyanese rum. If it is unavailable, Ristaino suggests substituting El Dorado 12-Year-Old Rum. The recipe calls for a highly acidic port. Another variety will work as long as it isn't too sweet.

Makes 1 cocktail

¾ ounce VSOP Cognac, such as Raynal
¾ ounce Hamilton Demerara rum
¼ ounce port, such as Ramos Pinto Reserva
¾ ounce Pear Cordial (recipe follows)
1 dash Abbott's Aromatic Bitters
1 dash Cherry Bark Vanilla bitters, such as Bittercube
3 dashes absinthe, such as St. George Absinthe Verte
½ ounce freshly squeezed lemon juice
1½ ounces purified water
Freshly grated nutmeg, for garnish

Place Cognac, rum, port, Pear Cordial, bitters, absinthe and purified water for each serving into a separate sealable plastic bag. Freeze bags overnight. To serve, place frozen mixture and lemon juice in a blender and blend. Then pour mixture into a chilled cocktail glass, and garnish with freshly grated nutmeg.

PEAR CORDIAL

Ristaino recommends juicing three fresh Bartlett pears with skins on in a blender or juicer for the main ingredient in this cordial, but commercial pear juice can be substituted.

Makes 16¾ ounces or enough for 21 Tiki Blinder cocktails
8 ounces Bartlett pear juice (from about 3 pears)
8 ounces granulated sugar
¾ ounce overproof vodka, such as Everclear

Combine pear juice and sugar in a pitcher and mix thoroughly until sugar dissolves. Stir in vodka. Cordial will keep in the refrigerator in a sealed container for up to three weeks.