

GREAT PERFORMANCES

Fall Festive cocktails

By Georgette Farkas

ORANGE FUMÉE

Ingredients

1.5 oz. Grand Marnier
1 oz. Mezcal
.75 oz. Lemon Juice
.75 oz. Orange Juice, freshly squeezed
1 dash Grapefruit or Orange Bitters

GLASS:	Chilled Martini
GARNISH:	Caramelized / seared orange slice
DIRECTIONS:	Combine all ingredients to a shaker with ice. Shake, double strain into a martini glass. Garnish with a burnt orange slice.



FORBIDDEN FRUIT

Ingredients

1 oz. Laird's Bonded Apple Brandy
.25 oz. Lemon Juice
1.5 oz. St. Germain Liqueur
1 bar spoon of Maple Syrup
Hard Apple Cider, preferably dry Angostura Bitters

GLASS:	Snifter
GARNISH:	Crisp dried apple chip
DIRECTIONS:	Add all ingredients- EXCEPT CIDER - and just a few pieces of ice in shaker and shake vigorously to form a foam. Pour into snifter glass. Top with cider. Fill with ice, top with several drops Angostura Bitters, and garnish with a crisp dried apple chip.

