

New Products for February

January is officially over and that means the days are starting to get longer, and we are on the up swing of winter. Only a couple more months and everyone will be coming down with some case of Spring fever. I am going to give some new product ideas to those who may want to change it up this month or maybe just hang out at home, more to keep from trying to beat all the sickness going around. I hope these help and give you a couple different options to try.

First one I would like to tell you about is White Water Whiskey. It is distilled at Panther Distillery which is in Osakis. One reason why I love this product is because its made right here in Minnesota. The products used to make the whiskey are Minnesota products as well. The Panther Distillery is the very first distillery that is in MN. The product just hit shelves in the last few weeks and they are having a great turnout. They also have plans to have other products very soon. The White Water Whiskey is a clear whiskey so it makes for great mixing and has tons of options to do with it. Here are some wonderful recipes....

Bloody Mary

1 oz White Water Whiskey
3 oz tomato juice
2 dashes red hot sauce
2 dashes green hot sauce
1 dash Worcestershire sauce
½ oz lemon juice
1 pinch salt
1 pinch pepper
1 celery stalk

***Pour ingredients back and forth between two glasses.
Strain into ice filled glass, garnish with celery stalk.

Basil Lime Gimlet

1 ½ oz White Water Whiskey
½ oz lime juice
½ oz simple syrup
2 leaves of Basil

***Combine all ingredients in shaker with ice and shake.
Pour into glass and garnish with lime wedge and basil leaf.

White Water Chic

1 ½ oz White Water Whiskey

1 ½ oz pomegranate juice

1 oz pineapple juice

1 slice fresh pineapple

***Put all ingredients into shaker with ice and shake. Pour in champagne flute and garnish with fresh pineapple.

The second product reminds me of something that would warm you up on a really cold night. It is Cabin Fever Maple infused whiskey. Cabin Fever was actually started in a garage by a couple of brothers who were just screwing around trying new things for their family, neighbors and friends. Pretty soon they had realized how great of a product they had come up with. It is a 3 year old, 80 proof whiskey that has infused maple syrup into the blend. It is not too sweet but compliments the whiskey taste perfectly. You can taste the maple, oak, caramel and vanilla flavors in it wonderfully. Here are some ideas how to mix this...

Maple Coconut

¾ oz Cabin Fever

¾ oz Parrot Bay coconut rum

12 oz Coke/diet coke

*** Mix all ingredients in shaker and pour in glass with ice.

Vermont Cod

1 oz Cabin Fever

½ oz peach schnapps

12 oz cranberry juice

*** Mix all ingredients in shaker and pour into glass with ice.

Vermont Coffee

¾ oz Cabin Fever

¾ oz Baileys Irish Cream

8 oz Dark roast coffee

*** Mix ingredients together in coffee mug

We have a brand new Phillips UV flavor for you. I know that they have really expanded the last couple years but this one is definitely different. They now have a UV Candy Bar flavored vodka. It is labeled as a chocolate caramel flavored vodka. When you try it you will defiantly notice the caramel taste as well as the chocolate. I have not had a chance to try in a drink yet but I did find a couple of recipes for you.

Candy Bar Martini

1 part UV Candy Bar

1 part Cream

***Shake with ice and pour into martini glass.
Garnish with candy bar crumbs (your choice).

Candy Coffee

1 part UV Candy Bar
1 part Trader Vics coffee liqueur
splash of cream or milk
splash of coke

***Shake and serve over ice.

Next is Smirnoff Root Beer Float flavored vodka. It is a spicy and sweet take on flavored vodka. Infused with vanilla and sarsaparilla notes, Smirnoff's 100 proof Spiced Root Beer delivers a bold root beer flavor that can be enjoyed straight or mixed with soda to liven up a staple cocktail.

I have had a chance to taste this and it was great. You definitely need to be a root beer fan to really enjoy this. I drink it with cream soda but you could mix it with coke as well. I think this is going to be a good product to just experiment with. It is really unique and pleasant. It was really smooth and I didn't get much of a vodka bite with it as well.

Root Beer and Spice

1.5 oz. Smirnoff Root Beer Vodka
.25 oz. Myers's® Original Dark Rum
3 oz. ginger ale

***Combine the first 2 ingredients in an ice filled shaker.

Shake well. Strain into an ice filled highball glass.

Top with the ginger ale. Garnish with a lime and orange wedge.

Root Beer Float

.75 fl oz Smirnoff Root Beer Vodka
.25 fl oz Vanilla, Orange, Cinnamon Liqueur
4 fl oz Cola
1 splash Cream

***Combine first three ingredients in an ice filled shaker.

Shake well. Strain into an ice filled rocks glass.

Top with thickened cream.

Brown Cow

.75 fl oz Smirnoff Root Beer Vodka
.25 fl oz GODIVA® Chocolate Liqueur
3 fl oz Vanilla ice cream
1 fl oz Milk
1 fl oz Chocolate sauce
.5 fl oz Whipped Cream

***In a blender combine SMIRNOFF® Root Beer Flavored Vodka,

GODIVA® Chocolate, ice cream and milk.
Blend until smooth. Place in a rocks glass.
Garnish with whipped cream.
Drizzle with chocolate sauce (optional).

Thank you all so much for continuing to follow all of our newsletters. I hope all of you can manage to stay healthy and not to mention stay warm. Spring will be here before we know it and that usually brings many new products to write about! Have a wonderful and safe February!