



WESTSIDE LIQUOR LIQUOR NEWSLETTER



Westside Liquor Newsletter

November 2013

November holds a place in my mind that winter is just around the corner. We live in Minnesota however and snow has already fallen upon us. November also marks Thanksgiving; the big dinner. We all gather with our families and friends to talk about all the things we are thankful for. Grateful for things from the past, and things to come in the near future. One of the things that I am always thankful for every year is a smooth and wonderful time pulling off the turkey and keeping my guests entertained. This month I have 3 very different liquors that are all themed at making an impression this holiday with your family and friends. I have also found a few punch recipes to make your day easier.

Panther Distilleries is Minnesota's first legal whiskey distillery. Located in the small Minnesota town of Osakis, Panther Distillery has begun to make history. They are known for their White Water whiskey, but have also released Spiked Apple Spirits. Hand crafted in small batches they have produced a corn whiskey infused with Minnesota apples and fresh cinnamon sticks that resembles grandma's apple pie. This whiskey is absolutely delicious. Upon opening the bottle it has a really strong smell of apples that almost made me cringe thinking it was going to be super sweet. It surprised me however; it has a very crisp apple taste with a nice finish of cinnamon. And despite the way it smells was not very sweet at all. The apple taste cuts through the whiskey burn quite nice. The other thing I really enjoyed about this one was that it didn't resemble syrup as it came out of the bottle like some apple pie whiskeys do. Highly recommended!

Apple Pie Punch

2 cups Apple Juice or Cider
4 oz. Panther Spiked Apple Spirits
2 oz. Cinnamon Schnapps
1 Red Apple, sliced

Combine apple juice, Panther Spiked Apple, and Cinnamon schnapps in a punch bowl or pitcher. Serve over ice, garnish with the apple.

Makes 4 Servings.

Caramel Apple Pie Martini

¼ cup Vanilla Vodka
2 tbsps. Butterscotch Schnapps
2 tbsps. Panther Spiked Apple Spirits
1 dash of Cream Soda
Cinnamon Graham Crackers, crushed
Caramel Ice Cream Topping

Drizzle caramel topping down the inside rim of glass and chill. In a shaker full of ice add vodka, schnapps, and Panther Spiked Apple. Shake well. Dip rim of glass into crushed crackers. Strain ingredients in shaker into the glass and add a splash of cream soda.

Apple Pie Ala Mode

3 oz. Panther Spiked Apple Spirits
3 scoops of Vanilla Ice Cream

Add ingredients to a blender and blend well. Pour into a glass and garnish with a cinnamon stick.

Pinnacle vodka has released a limited edition line of flavored vodkas for the holidays. One of their flavors is Pumpkin Pie. Pinnacle is mostly known for their whipped cream vodka that took the market by storm a few years ago and has made a statement with the flavors they release. Pumpkin Pie is no different. Upon opening the bottle you immediately smell the pumpkin. With the flavors of nutmeg and cinnamon complimenting the pumpkin flavor you also get some of the famous whipped cream taste as well. This is a sweet vodka, like most of the Pinnacle line. Because of the sweetness, my sample

went down smoothly and I was ready to just drink it on the rocks. Ginger ale would be my first choice as a plain mixer for this one.

Spiced Pumpkin Martini

2 parts Pinnacle Pumpkin Pie
1 part Irish Cream Liqueur
Splash of Half & Half
Cinnamon Sugar

Rim a chilled cocktail glass with the cinnamon sugar. Pour ingredients into a shaker and shake well, strain into glass. Add a cherry for garnish.

Thanksgiving Punch

2 cups Pinnacle Pumpkin Pie
2 cups Cranberry Juice
4 cups Orange Juice

Mix ingredients well and serve in a pitcher or punch bowl. Garnish with cherries or fresh cranberries.

Makes 8 Servings

Bailey's has always been a favorite of mine. This year they have introduced Bailey's Vanilla Cinnamon. I was super excited to bring this in the store, sample it, and sell a few bottles to customers I knew would enjoy it. With the classic taste they have added Madagascar vanilla with a very slight hint of cinnamon on the finish. I have already did a taste test with my decaffeinated coffee at the end of the night and found myself in heaven with the vanilla flavor. Bailey's is so versatile and you could easily substitute this in where you would normally use any Irish Cream. There is a stronger vanilla flavor than the cinnamon.

Royal Brunch

1 oz. Bailey's Vanilla Cinnamon
½ oz. Crown Royal Maple Whiskey
3 Blueberries on a toothpick

Mix ingredients in a shaker with ice. Strain into a shot glass and garnish with the berries.

Coffee and Cream Punch

8 ¼ cups hot brewed Coffee (regular or decaffeinated)

¼ cup sugar

3 cups milk

1 ¼ cup Bailey's Vanilla Cinnamon

1 ¼ cup Kahlua (or any coffee liqueur)

5 cups Vanilla Ice Cream

1 square coarsely chopped semi-sweet Chocolate

Combine coffee and sugar, stirring well until sugar is dissolved. Stir in milk, cover and chill. Combine chilled coffee mixture, Bailey's, and Kahlua in a punch bowl and stir well. Spoon in ice cream and sprinkle the top with the chocolate.

Makes 18 Servings

Westside Liquor hopes you all have a wonderful month and a fantastic Thanksgiving! Always drink responsibly and be safe on our soon to be wintry roads. Westside Liquor wishes you all the best.