



SPICEHOUND

Juice of ½ Fresh Grapefruit
2 oz Fremont Mischief Vodka
1 oz Clove Spiced Simple Syrup

Juice the grapefruit, add all to shaker, strain into martini glass. Garnish with a long twist of grapefruit peel.

CLOVE SPICED SIMPLE SYRUP

1 cup water
1 cup sugar
1 Tbs whole cloves
1 tsp fine grated grapefruit peel

Using a fine grater, grate some peel of a grapefruit. Add rest to pan and simmer for 15 minutes, strain. Refrigerate and it will last a week or two.

MISCHIEF TANGERINE MULE

Recipe by Chef Kathy Casey

¼ Tangerine or Orange Wedge
1½ oz Fremont Mischief Vodka
1 oz Fresh Lime Juice
1½ oz Tangerine Ginger Beer Pre-Mix

Squeeze tangerine into a tall glass. Measure and add ingredients. Top with 3 oz soda water. Fill with ice. Garnish with rosemary sprig.

Tangerine Ginger Beer Pre-Mix

¾ cup Simple Syrup (1:1)
¾ cup Monin Old Fashioned Ginger Ale Syrup
½ cup Monin Orange Tangerine Syrup

*Mix together & store room temperature.
(makes 16 ounces)*

