

April Cocktail

the Ascension

Ingredients:

- 1.5 ounces vodka
- .75 oz coffee liqueur (*I'll use a dusty old bottle of Kablua*)
- .25 oz orange liqueur (*I'll use Grand Marnier*)
- 2 dashes chocolate bitters (*optional!*)
- 4-6 oz good quality tonic water
- orange peel, for garnish

Preparation:

1. *Prepare garnish:* cut a wide strip from an orange; trim as desired.
2. Add your vodka, liqueurs, and bitters to a mixing glass; add ice.
3. Stir until chilled (at least 20 seconds).
4. Strain into a double rocks or collins glass over ice.
5. Gently top with tonic.
6. Express orange peel over cocktail; place into glass.
7. Give it a wee stir and watch the storm rise!

NO-OCTANE VERSION:

Make orange simple syrup:

- Remove the zest from an entire orange, leaving the pith behind
- Combine orange zest, 1 cup water, and 1 cup granulated sugar in a small pot
- Heat, stirring, until sugar is dissolved
- Store in the fridge! (*Probably good for like a month but make smart choices*)

Pour 3 oz cold brew over ice; add 1-2 tbsp of orange simple syrup (to your taste) and stir to combine. Top with tonic water; stir gently. Garnish with a strip of orange rind.