

2014 Mixology Winners

Rex Schulze – Splash Seafood Bar & Grill, Des Moines

The Deathbed Confession – People's Choice Award Winner

1.5 oz Pearl Black Vodka
.75 oz Chartreuse (Green)
.75 oz Luxardo Liqueur
Garnish: Lucardo cherry
Shake well over cubes of frozen lime juice

Blue Grass Horchata

6 parts Horchata
4 parts Jim Beam Kentucky Fire
Garnish: Cinnamon Stick
With a six oz portion, add 3 drops Cinnamon Bitters and garnish with cinnamon stick.

Horchata

1 cup long grain rice, rinsed
2 quarts water
1 cinnamon stick, broken into pieces
1 teaspoon vanilla (optional)
.5 cup white sugar

In a large saucepan, combine rice, water and cinnamon stick. Set aside for 3 hours. After 3 hours, bring to a boil, reduce heat, and simmer for 30 minutes. Allow to cool. Puree rice mixture in a blender until smooth. Strain through cheesecloth or a fine sieve. Flavor with vanilla and sugar to taste. Chill and service over ice.



Amanda Schreiber – Crème Cupcake + Desserts, Des Moines

Cucumber Katana

Muddle 3 slices of cucumber
.5 oz pineapple juice
.5 oz plum simple syrup
1.75 oz Bacardi Pineapple Fusion
Garnish: Cucumber Flower
Add ice, shake and strain into a coupe glass. Top with Sparkling Sake (we use Banzai Bunny Yuzu). Garnish with Cucumber flower.

Cherry BP Float

Muddle 6 cherries with a splash of Balsamic Vinaigrette
.25 oz Nocello Walnut Liqueur
1 oz toasted pecan infused Pearl Black vodka
.75 oz Cherry Heering

Blasamic Ice Cream

Combine 1 ½ cup heavy whipping cream, 1 ½ cup whole milk, ½ cup sugar in a large saucepan. Scrape seeds from ½ a vanilla bean and add. Bring to a simmer over medium heat, stirring until sugar dissolves. Meanwhile, whisk 6 egg yolks and ¼ cup sugar together in a large bowl until it becomes very thick (about 2 minutes)



Gradually whisk hot cream mixture into egg yolk mixture. Return mixture to saucepan. Stir over medium heat until custard thickens and thermometer inserted into custard reads 180 F (about 3 minutes. Do Not Boil). Strain custard into large bowl set over another bowl of ice and water. Cool custard completely, stirring often (about 15 minutes). Cover and chill overnight.

Boil Balsamic vinegar in heavy small saucepan until reduced to 2 tablespoons (about 6 minutes). Cool syrup in pan. Process custard in ice cream maker according to manufacturer's instructions. When ice cream is done, spoon in balsamic syrup and churn 3-4 seconds longer. Transfer ice cream to container, cover and freeze until firm.