

THE RUSTY GROGGER



Dirty Vashtini

(Adapted from The Gefilteria's The Gefilte Manifesto)

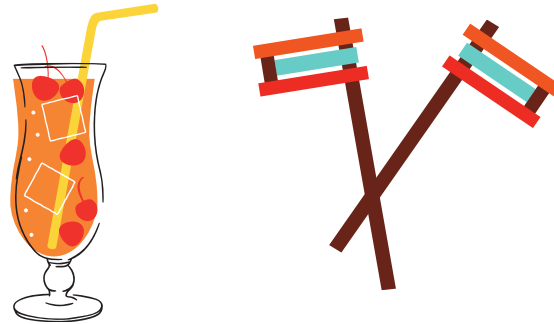
- 2 ½ ounces Vodka or Gin
- 2 tablespoons of your favorite pickle juice
- ½ ounce dry vermouth
- 1 cornichon for garnish



Shake component ingredients with ice in a cocktail shaker, then strain into a martini glass. Garnish with cornichon.

Esther...I Hardly Know Her!

- 2 ounces bourbon or rye
- 1 ounce sweet vermouth
- 2 dashes bitters
- 1 brandied cherry for garnish



Shake component ingredients with ice in a cocktail shaker, then strain into a small glass. Garnish with cherry.

Mordechai and Dry (non-alcoholic)

- 4 ounces unsweetened cranberry juice
- 2 ounces ginger beer
- 1 rosemary sprig, for garnish
- 1½ ounces rosemary simple syrup*
- *1 cup water
- *1 cup sugar
- *8 sprigs of rosemary



*For rosemary simple syrup: In a small saucepan, combine the sugar, water, and rosemary. Bring the mixture to a boil, then simmer for 2 minutes, until all the liquid is clear. Remove from heat and wait until cool. Strain the syrup and reserve for later.

Fill half a glass with ice, cranberry juice, and simple syrup. Stir until cold, then add ginger beer and more ice until glass is full. Garnish with rosemary sprig.