



Cabin



Cocktail Recipes

TATTERSALL

distilling

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WINTER
2017





FUN. TASTY. EASIER THAN SHOVELING.

Hockey games, cross-country ski adventures, ice fishing trips — however you make the most of the snowy season, we believe it should be fun and easy. Here's our ultimate guide to simple, delicious recipes made with ingredients you can get almost anywhere (even if you're snowed in). Winter can be long, here's to embracing every minute of it.

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AQUAVIT OLD-FASHIONED

*The perfect reward for chopping a cord or two of wood.
Savory, sweet and best enjoyed watching a crackling fire in
silent satisfaction.*



SOLO (serves one)

2 oz. Tattersall Aquavit

½ oz. Pure Maple Syrup

5 dashes Peychaud's Bitters

*Combine in a pint glass, add ice, stir with a
pine bough (yup, a real one!) until chilled,
pour and serve.*

FLASK (serves three to four)

8 oz. Tattersall Aquavit

2 oz. Pure Maple Syrup

20 dashes Peychaud's Bitters

*Combine in flask. Keep chilled and
serve over ice or snow* if possible,
garnish with a pine bough.*



FROSTBITE MARTINI

*The coldest martini you'll ever drink. This smooth sipper goes
down cold and warms you up from the inside out. Pull this one
out when you're set to impress your best ice fishing buddies.*



SOLO (serves one)

3 oz. Tattersall Barreled Gin

¾ oz. Tattersall Americano

3 dashes Orange Bitters

*Combine ingredients in a pint glass, fill with ice, stick it
in the snow (or a bucket of ice if global warming is acting
up again) and wait 20 minutes. No shaking or stirring
necessary. When the 20 minutes is up, pour and serve.*

GROUP (serves three to four)

12 oz. Tattersall Barreled Gin

3 oz. Tattersall Americano

10 dashes Orange Bitters

*Combine ingredients in a mason jar, fill
with ice, stick it in the snow (or a bucket of
ice) and wait 20 minutes. No shaking or
stirring necessary. When the 20 minutes is
up, pour and serve.*





SNOW-MAN-HATTAN

Here's what really brought Frosty to life. It's strong, smooth and colder than a mid-winter blizzard. Easy to make and even easier to drink when you're hunkered down and hoping for a snow day.



SOLO (serves one)

2 ½ oz. Bourbon, Rye or Brandy
(your choice)

½ oz. Tattersall Sour Cherry

1 ½ oz. Tattersall Italiano

4 dashes Aromatic Bitters

Combine ingredients in a pint glass, fill with ice, stick it in the snow (or a bucket of ice if that snowstorm hasn't hit yet) and wait 20 minutes. No shaking or stirring necessary. When the 20 minutes is up, pour and serve.

GROUP (serves three to four)

10 oz. Bourbon, Rye or Brandy
(your choice)

2 oz. Tattersall Sour Cherry

6 oz. Tattersall Italiano

12 dashes Aromatic Bitters



Combine ingredients in a mason jar, fill with ice, stick it in the snow (or a bucket of ice) and wait 20 minutes. No shaking or stirring necessary. When the 20 minutes is up, pour and serve.



BIRCH BARK MULLED WINE

May cause spontaneous snow angels. This fresh take on the winter warmer makes your place smell like the north woods and tastes even better.



CROCK-POT (serves 15-20)

4 bottles Red Wine (any type)

1 bottle Tattersall Amaro

1 piece Birch Bark (about 4" tall, 6" wide)

3 tbsp. Cloves

2 Oranges (sliced into wheels)

Combine in a Crock-Pot® and place on medium heat. When the liquid is warm to the touch, remove the birch bark, ladle into cutesy mugs and serve.



F NOG!

Bring on the holiday magic. Makes a great addition to any and all parties with friends, family or co-workers. Perfect for avoiding political conversations with that uncle who spends too much time on Facebook.



SOLO (serves one)

1 ½ oz. Tattersall Fernet

1 cup of Egg Nog

Combine, serve and garnish with a festive sweater.



GROUP (serves 8 to ten)

10 oz. Tattersall Fernet

1 quart Egg Nog

Combine, serve and make yourself useful in the kitchen.



F CONTIGO

The ultimate fuel for a long day on snow shoes. If you like your coffee strong and a little bit sweet, this tasty treat might just become a new go-to.



SOLO (serves one)

16 oz. Brewed Coffee

½ oz. Pure Maple Syrup

1 oz. Tattersall Sour Cherry

Make your coffee how you like it, combine ingredients in your thermos and bundle up for an adventure.



COFFEE POT (serves 5-10)

10 cup Pot of Coffee

2 ½ oz. Pure Maple Syrup

5 oz. Tattersall Sour Cherry

Brew the coffee, combine ingredients in a pot, ladle into thermoses and prepare to make new BFFs.





GRASSHOPPER

When cookies and candy canes don't cut it, this will definitely do the trick. Best enjoyed while catching up with old friends or watching a snowstorm.



TRADITIONAL

1½ oz. Tattersall Creme de Cacao

1½ oz. Tattersall Fernet

2 oz. Cream

Combine ingredients in a glass, shake lightly or stir and serve over ice.

BLENDED

3 oz. Tattersall Creme de Cacao

3 oz. Tattersall Fernet

1 scoop of Vanilla Ice Cream

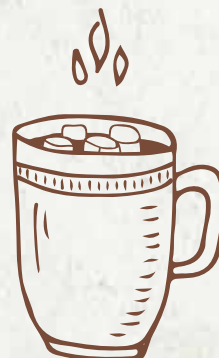
2 oz. Cream

Combine spirits in a blender, add ice cream and cream last. Blend, serve and let the compliments roll in.



AMARO SWISS MISS

Fancy up your next sledding after-party. Amaro takes the Swiss Miss to a whole new dimension of deliciousness for a surprisingly complex winter warmer.



SOLO (serves one)

1 packet Swiss Miss Hot Chocolate with Marshmallows

1 oz. Tattersall Amaro

6 oz. Hot Water

Combine in a mug or thermos and stir. If you really want to wow your sledding crew, you can use regular hot chocolate and marshmallows.

CROCK-POT (serves 15-20)

1 gallon Chocolate Milk

1 bottle Tattersall Amaro

2 handfuls Marshmallows

Combine chocolate milk and amaro in Crock-Pot over medium heat. Add marshmallows when ready to serve.





HOT BUTTERED RUM

If this drink doesn't make you want to deck the halls, nothing will. It's a simple, tasty take on the holiday classic that just might make up for all those years you got coal in your stocking.

SOLO (serves one)

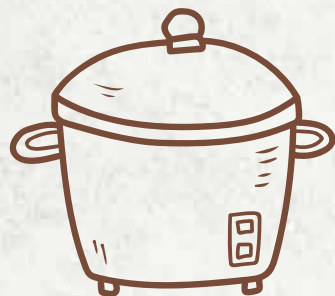
1 ½ oz. Tattersall Blackstrap Rum

6 oz. Hot Water

1 tbsp. Honey Butter

1 Cinnamon Stick

Combine, stir and serve hot.



CROCK-POT (serves 15-20)

1 Bottle Tattersall Blackstrap Rum

3 quarts Hot Water

2 cups Honey Butter

6-10 Cinnamon Sticks

Combine in a Crock-Pot, turn it to medium and wait until it's hot to the touch. Ladle into mugs that have snowflakes on them and enjoy.



JELLY TEA TODDY

Pairs well with snowy sauna sessions. Aquavit and jelly give a savory-sweet kick to any of your favorite types of tea. Tastes best after a post-sauna dip in a frozen lake.

SOLO (serves one)

1 oz. Tattersall Aquavit

6 oz. Chamomile Tea

1 tbsp. Apple Jelly

Combine ingredients in your favorite mug, stir and serve piping hot.



GROUP (serves three to four)

4 oz. Tattersall Aquavit

24 oz. Chamomile Tea

4 tbsp. Apple Jelly

Combine ingredients in a thermos, shake vigorously and serve piping hot.



OTHER FAVORITE COMBINATIONS

Raspberry Jelly - Lavender Tea

Strawberry Jelly - Mint Tea

Orange Jelly - Ginger Tea

Concord Grape Jelly - Earl Grey Tea

50TH & FRANCE

Get ready for the ultimate après-ski. Dry, a touch sweet and a whole lot of kick — feel like you're at elevation even if you're only 186 feet above sea level.

SOLO (serves one)

1 ½ oz. Tattersall Pommeau

¼ oz. Maple Syrup

4 oz. Dry Sparkling Wine

Pour over ice into a glass of your choice, stir and enjoy.



GROUP (serves three to four)

9 oz. Tattersall Pommeau

1 ½ oz. Pure Maple syrup

1 bottle Dry Sparkling Wine

Combine in a pitcher, pour over ice in glasses and serve.



BROILERMAKER

The official drink of pond hockey season. Take your love of Porters and Stouts to the next level with a little bump or two. A couple of these and you might not want winter to end.

SOLO (serves one)

¾ oz. Tattersall Creme de Cacao, Tattersall Sour Cherry or Both

1 can or bottle Porter or Stout

Crack your beer, take a couple sips, pour in the liqueur(s) and enjoy over a hockey game or two.

GROUP (serves 12)

Grab a case of porter or stout, follow the directions above and get ready to make 12 new best friends.

