

## **Marmalade Cocktail Recipes Compliments of LunaGrown Gourmet Jam (www.lunagrown.com)**

### **Marmalade Cocktail**

This is a delicious Gin based cocktail usually served as a luncheon aperitif found in the Savoy Cocktail Book, this recipe dates back to the 1930's.

Place the following mixture in the shaker:

2 Dessert spoonfuls Marmalade.

The Juice of 1 big or 2 small Lemons.

4 Glasses Gin

Shake carefully and pour out, squeezing a piece of orange rind into each glass.

### **Omar Bradley**

The G.I.'s favorite general, Omar Bradley (WWII), liked Old-Fashioneds, but who has fresh orange slices for muddling in the field? He improvised, adapted and overcame by mixing a spoonful of orange marmalade with his whiskey.

2 oz bourbon or rye whiskey

1 tsp (heaping or not, to taste) orange marmalade

1 squeeze fresh lemon juice

1 dash Angostura bitters

Shake well with ice and strain into an Old-Fashioned glass with fresh ice. Garnish with a cherry.

### **Kinloch Plantation Special**

This recipe, for a whiskey punch of sorts with marmalade and nutmeg, appears in Charleston Receipts, the oldest junior league cook-book, in print from 1950.

2 ounces bourbon whiskey

(Charleston Receipts lists amount as a "Generous portion of whiskey")

1 heaping ½ teaspoon marmalade

2 pinches nutmeg

splash of filtered water

Add marmalade and water to glass with a pinch of nutmeg. Stir into paste. Add whiskey and cracked ice, and stir. Top with another pinch of nutmeg. The original recipe suggests shaking but does not specify whether you should strain it or not. The marmalade will settle, so serve with a spoon or stirrer.

### **Marmalade Sour**

From Seattle bartender Jamie Boudreau's recipe. This drink is usually made with Cachaca, a liquor made from fermented sugar cane juice. It is the third most popular liquor in the world and very common in Brazil. Not always easy to find everywhere in the U.S.

3 ounces Cachaca (or rum)

1 ounce fresh lemon juice

2 tablespoons orange/grapefruit/citrus marmalade

2 dashes orange bitters

1 egg white

Combine ingredients in a cocktail shaker; shake well, without ice, to dissolve the marmalade and aerate the egg white. Fill shaker with ice and shake very hard for 10 seconds; strain into chilled cocktail glass.

### **Russian Martini**

The 80-proof Russian Vodka, the standard set by Tsar Alexander III in 1894, based on a formula of a famous Russian scientist Dmitri Mendeleev, is just right for perfect vodka. No date could be found for this recipe, so your guess is as good as mine. Either way it's a delicious way to enjoy Russian Vodka!

2 oz. Russian Vodka

1 tsp. Orange Marmalade

4 Raspberries

1/2 oz. Lemon Juice

3/4 oz. Simple Syrup

Shake well and strain into chilled martini glass. Garnish with an orange peel.

