

*Cocktails & Cheese*

*Recipe & Cheese by Brian Gilbert ACS CCP, CCSE – Beecher's Handmade Cheese Co*

*Starry Night Bourbon Delight & Beecher's Yule Käse*

A special cheese inspired by the holiday season, Yule Käse is a unique version of our flagship Reserve cheese. To make Yule Käse, the cheese is first clothbound and open-air aged for 13 months. The truckle is then further aged in red wine and local, blackberry honey. The resulting cheese has Reserve's flavors of nut and caramel, but with floral tones of honey and red berries. Firm, natural rind, pasteurized cow's milk cheese.

Ingredients

2 oz Oola Bourbon — Seattle, WA

1 oz Amaro – Pergote - Italy

1 oz Freshly squeezed blood orange juice (orange peel for garnish)

1 oz Spiced honey crisp ginger beer - Rachel's Ginger Beer – Seattle, WA

6 dashes Orange bitters – The Bitter Housewife – Portland, OR

Splash of club soda

5 ice cubes

Cardamom powder + sugar (for rim)

1-star anise (floating)

Fresh cranberries dusted with cardamom + sugar (speared and set on rim)

Steps

Served up – Coupe

Place all ingredients into a shaker. Strain into a cardamon/ sugar rimmed coup glass, served up. Add orange peel, set garnish on rim. Float the star anise in the center.