

Cocktails & Cheese

Recipe & Cheese by David Gremmels – Rogue Creamery

Carpenter Hill Cocktail & Rogue Creamery Oregon Blue

This refreshing and approachable cocktail encapsulates the landscape surrounding my farm off Carpenter Hill Rd. A stone's throw from the western fence line are acres of Bartlett and Comice pears and below my house is the Talent Irrigation District's canal which was built between 1917 and 1927 is lined with a bounty of volunteer pear, walnut and cherry plum trees. The garnishes of this cocktail change with the forage with consistent influence of Clear Creek Pear Brandy, Lemon and Ginger Kombucha, King Estate Pinot Gris and the classic signature Oregon Blue.

Creates approximately two generous cocktails. Serve in whiskey or old fashioned glasses.

3 shots (1/2 cup) Clear Creek Pear Brandy
3 shots (1/2 cup) Lemon Ginger Kombucha
1 shot (3 tablespoons) King Estate Pinot Gris
1 shot (3 tablespoons) simple syrup
½ shot (1 tablespoon and 1 teaspoon) fresh squeezed lemon juice
¼ cup foraged fruit and herbs in Zone 8 which may include Cherry Plums, 6 vine dehydrated blackberries, 2 lemon verbena leaves, 1/8 teaspoon fennel pollen. However, Blueberries, Cranberries in November and December would be a good substitute.
1 oz Oregon Blue Cheese
Float Soda
½ cup Ice

Directions

Combine pear brandy, lemon ginger kombucha, Pinot Gris, simple syrup, lemon juice, 4 blue berries and cranberries, lemon verbena leaf, small pinch of fennel pollen and half cup ice in shaker. Shake vigorously and pour over 2 cubes divided evenly in 2 whiskey or old fashioned glasses. Quarter 1 ounce of Oregon Blue mash one quarter onto ice with stir in each glass and garnish with a cranberry, blue berry and crumble of blue onto toothpick.
Float Soda on top of cocktail and rest garnish on surface. Creates approximately two generous cocktails.