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*Square One® Organic Vodka Mixology:  
Sample Recipes to Inspire Intrepid Bar Chefs*

Whenever possible, we recommend using organic ingredients to make these delicious cocktails. We also prefer to use organic agave nectar as a sweetener in certain recipes instead of simple syrup: agave nectar is naturally lower in glycemic index than simple syrup, yet is still flavor-neutral. Agave nectar can be found in most gourmet and natural products food stores, and the brand we prefer is Madhava.

### **Seasonal Cocktails**

There is something simply uplifting about combining purely organic, ultra-smooth vodka with fresh herbs and spices, and local fruits at their seasonal peak. Each recipe serves one.

#### **Wild Berry Lemonade\* created by H. Joseph Ehrmann and Jack Andrews**

Handful of fresh blueberries, huckleberries or blackberries (15-20)  
¼ fresh lemon cut in pieces  
1 1/2 oz. of Square One Organic Vodka  
¼ oz. organic agave nectar  
2 – 3 springs of fresh thyme  
Ice

In a mixing cup add berries and lemon. Muddle to juice both. Add Square One Organic Vodka, agave nectar and ice. Shake vigorously for 20-30 seconds. Fill a 10-ounce highball glass with ice; hold 2-3 sprigs of thyme over the glass. Strain the cocktail over the ice and thyme.

\*For a refreshing summer spritzer, add 1 tablespoon of Crème de Cassis, D'Arbo Sour Cherry Syrup or other berry syrup and top with soda water.

#### **Spa Mojito created by Allison Evanow**

6 sprigs of fresh mint  
1 tablespoon organic agave nectar (may substitute simple syrup)

3 tablespoons peeled and diced cucumber (preferably English cucumber)  
2 ounces cucumber-infused Square One® Organic Vodka\*  
1 lime, halved and juiced, with one half reserved  
Club soda or sparkling water  
Ice

Remove leaves from all but one sprig of mint, reserving that sprig for garnish. Place mint leaves, agave nectar, cucumber and lime juice in a cocktail shaker. "Muddle" (mash) the contents of the shaker with a wooden spoon or muddler for at least 30 seconds. Strain the liquid into a tall glass filled with crushed ice. Add the vodka and the lime half and stir. Fill glass to desired level with soda water. Garnish with the remaining sprig of mint.

\*Cucumber-infused vodka: Combine 1/4 cup diced cucumber and 1 cup vodka in a glass jar. Place in refrigerator for 6 hours before using. Makes enough for 4 cocktails in above recipe.

Note: Simple syrup is best when made in a batch and stored for future use. Combine 2 parts sugar to 1 part water in a small saucepan. Bring to a boil and stir to dissolve sugar. When sugar is dissolved, remove from heat and cool. Store in a glass container in the refrigerator.

### **The Square 'Simmon created by Allison Evanow**

A delightful holiday cocktail using seasonal persimmons and traditional holiday spices, yet with a decidedly light and modern taste.

2 oz. Square One Organic Vodka  
2 oz. Persimmon Puree\*  
Ice

Place vodka and puree in a shaker with a lot of crushed ice. Shake vigorously for 30 seconds. This cocktail needs dilution or it will be too thick, so shake away! Strain into chilled martini glass. No garnish required as the vanilla bean specks from the persimmon puree float beautifully in the glass!

#### **\*Persimmon Puree**

3/4 c. sugar  
3 c. water  
4 Fuyu persimmons (do not substitute another persimmon type), chopped  
1 fresh vanilla bean, split down the middle to open  
2 Tbsp. crystallized ginger, cut into small cubes  
Pinch of nutmeg  
Juice of 1 lemon

In a medium-sized stockpot, melt sugar over medium to medium-high heat until amber/golden brown, stirring occasionally to avoid burning. Once color is achieved, remove from heat and add water by pouring slowly down the sides of the pot. Water will bubble, steam and sputter and sugar will immediately harden. Return to medium-high heat and cook until sugar is melted again, stirring occasionally.

Once completely melted again, add persimmons, vanilla bean and ginger. Cook on medium-low heat (strong simmer) for about 2 hours, or until persimmons are completely soft and liquid is reduced by almost half. Stir in pinch of nutmeg. Remove from heat and cool.

Once cooled, remove vanilla bean, scrape any remaining pulp from inside bean and put into mixture. Discard vanilla bean pod. Pour lemon juice into mixture then puree all liquid and solids in a blender or food processor until finely pureed. Working in small batches, pour puree into a fine mesh strainer. Hold strainer over a large bowl and using the back of a large spoon, press and stir the puree solids against the sieve, extracting a finer liquid, leaving thicker solids in strainer. Use the fine liquid puree to make the cocktail. The remaining thick puree in the strainer can be jarred for a few days and used as a delicious jam on toast or muffins.

### **Tea-Infused Cocktails created by Allison Evanow**

Join "tea-mania" with one of these luscious tea-infused vodka cocktails. The natural tea flavor qualities in the recommended teas combined with fresh fruit ingredients give these cocktails a note of distinctiveness and unexpected originality.

\*Infusion: 6 teabags per 750 ML. Pour the vodka into a pitcher, infuse for 4-6 hours and remove bags. Then re-pour the infused vodka back into its bottle.

#### **Goodnight Ginger**

Chamomile, lemon and ginger . . . what a combo!

2 oz. Square One Organic Vodka infused with Numi Organic  
Chamomile Lemon Myrtle Teasan  
2 oz. fresh lemon juice  
1/8 tsp. fresh grated ginger  
1 oz. organic agave nectar  
Splash of Vya Extra-Dry Vermouth

Put all ingredients in a cocktail shaker with crushed ice. Shake vigorously for 15 seconds. Strain into a martini glass and garnish with a lemon twist.

\*We LOVE this cocktail with Numi Tea, but you may substitute another chamomile/citrus tea blend for a delicious but completely different taste.

#### **Rainforest Green-tea-ni**

Created exclusively for a benefit for Global Green [www.globalgreen.org](http://www.globalgreen.org), the flavor is earthy yet refreshing.

1 1/2 oz. Square One Organic Vodka infused with Numi Organic  
Rainforest Green and Ginger Sun Teas  
1 oz. fresh lime juice  
3/4 oz. organic agave nectar or to taste  
1/2 oz. orange liqueur  
curls of lime zest

Put all ingredients in a cocktail shaker with crushed ice. Shake vigorously for 15 seconds. Strain into a martini glass and garnish with a lime zest.

### **Flower Child**

Exuberantly floral with berry-like flavors, this elixir is decidedly not a wallflower. Hibiscus flower syrup can be found at most Latin markets.

2 oz. Square One Organic Vodka infused with Numi Organic "Velvet Garden"  
white rose tea  
1 oz. hibiscus flower concentrate syrup  
1/2 oz. fresh lemon juice  
1/2 oz. Cointreau  
Dash of Peychaud's bitters  
rose petals or lemon twist

Mix all ingredients in a cocktail shaker and shake for 30 seconds. Strain into a martini glass. Garnish with a rose petal (if available) or a lemon twist.

### **Dessert Cocktails**

From luscious and creamy to flavorful liquor styles, dessert cocktails offer a new twist on the after dinner treat.

#### **Lavender Honey Cream by H. Joseph Ehrmann**

A rich dessert cocktail inspired by Bi Rite Creamery, San Francisco, CA

1 1/2 oz. Square One Organic Vodka  
1 oz. organic heavy cream  
1 oz organic egg white  
1 oz. lavender honey syrup\*  
lavender, for garnish

Combine all ingredients over ice in a shaker and shake gently for 30 seconds. This will make a thick, creamy cocktail without too much ice. Strain into a chilled martini glass and garnish with a piece of lavender floating on top.

\*Lavender honey available in specialty stores or on-line at [www.lavenderfarm.com](http://www.lavenderfarm.com). Boil one cup of water and slowly stir in 1 cup of lavender honey until dissolved. Lower heat and reduce for 3 minutes, stirring frequently. Let cool and transfer into a squeeze bottle.

### **Swedish Bouquet created by H. Joseph Ehrmann**

Our Nordic friends know the elegant and versatile qualities of elderflower for cordials or as a summertime refresher in lemonade. We present the aromatic elderflower with a cocktail twist. We recommend D'Arbo brand elderflower syrup, found at [www.aumarche.com](http://www.aumarche.com).

1 1/2 oz rosehip-infused Square One Organic Vodka\*  
1/4 oz elderflower syrup

Stir together ingredients, chill and serve up in a cordial glass.

\*Infusion: 20 dried rosehips (found in Eastern European and Nordic specialty shops, or online at [sfherb.com](http://sfherb.com) from the San Francisco Herb Co.) per 750 ml bottle. Add rosehips to vodka and let sit for at least 5 days, agitating once daily. Then strain and return vodka to the bottle.

### **Indian Nightcap Allison Evanow**

A powerful nightcap inspired by combining after-dinner tea service with the traditional after-dinner cognac. Masculine and refined.

1 1/2 oz. Square One Organic Vodka infused with Numi Organic "*Indian Night*"  
Decaf Black Vanilla tea  
1 oz. Navan Liqueur (Natural Madagascar vanilla blended with French Cognac)

Serve together in a snifter neat or with one ice cube.