



The Distinct Designs Studio Cocktail Collection

The Grain and Fire

Inspired by Simply Cherry WE-104



The Grain and Fire



Serve in a rocks glass over a large ice cube

Ingredients

- ~ 2 oz dark blended scotch (Dewar's 12 or Famous Grouse Smoky Black)
- ~ 1 oz strong brewed coffee (double the coffee grounds)
- ~ ¼ oz honey syrup (2 parts honey, 1 part warm water)
- ~ 2 dashes cherry bitters (Fee Brothers Cherry Bitters)
- ~ ½ oz pomegranate juice (for the swirl layer)

Method

Combine scotch, coffee, honey syrup and cherry bitters in a mixing glass with ice and stir for 30 seconds. Strain over ice cube in the glass. Very slowly pour pomegranate juice over the back of a bar spoon to create a swirl on top. Garnish with an expressed orange peel.

Make it a mocktail! Alternate Ingredients

- ~ 2 oz strong brewed black tea, cooled (English Breakfast, double strength)
- ~ Small pinch of smoked paprika (dissolved into the tea while still warm)
- ~ 1 oz strong brewed coffee (double the coffee grounds)
- ~ ¼ oz honey syrup (2 parts honey, 1 part warm water)
- ~ 2 dashes cherry bitters (Fee Brothers Cherry Bitters)
- ~ ½ oz pomegranate juice

Notes:

For the mocktail, stir the smoked paprika into the warm tea, let cool completely, then add the remaining ingredients and follow the same method as above.