

## mix with whiskey:

### Southern Belle *by Summer-Jane Bell*

- 1 part **pür•likör spice**, blood orange liqueur
- 1 part bourbon
- 1 part fresh squeezed orange juice

Shake and strain into a rocks glass filled with fresh ice. Garnish with an orange wheel inside the glass.

### In a Sling *by Marguerite Regan & S.-J. Bell*

- 1 part **pür•likör spice**, blood orange liqueur
- 1.5 parts irish whiskey
- 3 dashes angostura bitters

Stir ingredients gently with ice in an old fashioned glass. Garnish with freshly grated nutmeg.

## Spice Tea

- 1 part bourbon
- 1 part **pür•likör spice**, blood orange liqueur
- 0.75 parts fresh squeezed lemon juice
- cooled black tea sweetened to taste

Add bourbon, spice liqueur and lemon juice to an ice filled mason jar and top with tea. Slide lemon wheels down the side of the jar as garnish

## mix with tequila:

### Spice Market Margarita *by S.-J. Bell*

- 1.5 parts reposado tequila
- 0.75 parts **pür•likör spice**, blood orange liqueur
- 1 part fresh squeezed lime juice

Rim glass with a spice mix consisting of black volcanic salt, cinnamon, and sugar. Shake ingredients with a small pinch of spice mix and pour over fresh ice in the rimmed glass. Top with sparkling soda and garnish with lemon peel.

## mix with mezcal:

### Long Distance Call *by Victoria George*

- 2 parts mezcal
- 0.75 parts **pür•likör spice**, blood orange liqueur
- 0.75 parts fresh squeezed lemon juice
- 0.5 parts maple syrup
- pinch of salt

Shake and serve on the rocks.

## mix with rum:

### Tiki Buck Wild *by Summer-Jane Bell*

- 2 parts aged rum
- 0.75 parts **pür•likör spice**, blood orange liqueur
- 1 part fresh squeezed lime juice

Shake ingredients with ice and pour into a collins glass over crushed ice. Top with ginger beer. Garnish with 4 liberal dashes of angostura bitters and fresh mint pierced through a lime wheel.

## mix with pisco:

### Blood Orange Sour *by Kim Rosselle*

- 1.5 parts pisco
- 1.5 parts **pür•likör spice**, blood orange liqueur
- 0.75 parts fresh squeezed lemon juice
- 1 fresh egg white

Shake all ingredients vigorously without ice. Then open the cocktail shaker, add ice and shake vigorously again. Double strain the ingredients into a coupe and garnish with an orange twist.

## mix with cachaca:

### Spice Caipirinha

- 1 part **pür•likör spice**, blood orange liqueur
- 0.5 parts cachaca
- ½ lime
- crushed ice

In a mixing glass, muddle lime with cachaca then add pür•likör spice and crushed ice. Shake and pour all contents into a rocks glass.

## mix with gin:

### Gun Club *by Andrew Bohrer*

- 1.5 parts gin
- 0.75 parts **pür•likör spice**, blood orange liqueur
- 0.25 parts fresh squeezed lemon juice
- 2 dashes aromatic bitters

Shake over ice and strain into a cocktail glass.



## mix with bubbly:

### Lola Montez

- 1 part **pür•likör spice**, blood orange liqueur
- 0.25 parts fresh squeezed lemon juice
- 2 dashes grapefruit bitters
- prosecco

Pour lemon juice and grapefruit bitters and spice liqueur in a champagne flute, then top with prosecco. Garnish with a cocktail cranberry.

## mix with campari:

### The Royal Borja *by Summer-Jane Bell*

- 1 part **pür•likör spice**, blood orange liqueur
- 1 part jamaican rum
- 0.5 parts sweet vermouth
- 0.25 parts campari

Combine ingredients with ice in a mixing glass and stir until well chilled. Strain into a cocktail glass and garnish with an orange peel.

## mix with black tea:

### El Pancho Negro *by Marguerite Regan*

- 1.5 parts tequila
- 0.75 parts **pür•likör spice**, blood orange liqueur
- 1 bar spoon agave nectar
- black tea bag

Prepare a mug with black tea (steep for 3 minutes). Add tequila, pür•likör spice, stir in agave nectar. Garnish with an orange peel. Serve hot.

## mix with white wine:

### While Away *by Meryll Cawn*

- 1-2 parts **pür•likör spice**, blood orange liqueur
- 2 parts dry, fruity white wine or moscato
- 0.25 parts fresh squeezed lemon juice
- 2 drops aromatic bitters

In a rocks glass, combine pür•likör spice, wine, and lemon juice. Add ice and stir. Top with bitters.

Variation: add a dash of absinthe

Makes a great long drink as well, just top with sparkling soda and garnish with lemon zest.