

## Raise the Bar

Bring Your Home Bar Up to Par *By Cindy Brzostowski*

Love a good cocktail at home but need some help expanding your horizons? Stock your bar with these products to kick your mixology up a notch.

### **TWISTED ALCHEMY COLD-PRESSED JUICE**

Sure, you could make the effort to squeeze some fresh fruit juice for your cocktail—or you can simply pour in some of Twisted Alchemy’s natural cold-pressed juices. Twisted Alchemy’s process ensures a consistent level of sweetness with each batch (without the bitterness of citrus oils and pith), allowing you to whip up the perfect drink every time.

The company’s crown jewels are their 100%-hand-squeezed Persian lime juice and their cold-pressed Persian lime sour craft mixer, which match well in margaritas, mojitos and Moscow mules.

[twistedalchemy.com](http://twistedalchemy.com)

### **“One in a Melon” Margarita from Twisted Alchemy**

- 1 oz Twisted Alchemy Watermelon Juice
- 2 oz Twisted Alchemy Persian Lime Sour
- 1½ oz Blanco Tequila
- 2 dashes Angostura bitters
- Fresh basil
- Dried citrus wheel, habanero salt, fresh basil for garnish

Muddle fresh basil. Add a handful of ice. Add watermelon juice, lime sour and tequila. Rim glass with habanero salt using a lime slice. Shake and pour over ice in the



glass. Add 2 dashes of bitters; garnish with dried citrus wheel and a leaf of basil.

### **TWANG-A-RITA RIMMING SALT BLENDS**

Adding a salt rim to your margarita is a nice touch, improving both appearance and taste. If you want to go above and beyond, though, there’s no reason to settle for plain salt when you can get creative with a Twang-a-Rita cocktail rimmer blend made by San Antonio-based Twang.

Twang-A-Rita flavors include Citrusplash (a salty-sweet blend with lemon and lime), Sunrise Spice (a piquant blend with chilies and spices) and Nectarberry (a fresh blend with strawberries and lime). Get creative to determine your favorite combination!

[twang.com](http://twang.com)

### **Grilled Watermelon Margarita from Twang**

- ½ cup fresh grilled watermelon
- 1 oz fresh-squeezed lime juice
- ¾ oz agave syrup – adjust to your taste
- 2 oz Blanco tequila
- 1 cup of ice

Add all ingredients to blender on high speed. Rim glass with Twang-A-Rita Sunrise Spice or your favorite Twang salt. Pour into your rimmed glassware and enjoy!

### **THE BITTER HOUSEWIFE COCKTAIL BITTERS**

Cocktail bitters are an essential addition to any home bar as they give drinks a more complex flavor profile. The Bitter Housewife handcrafts their cocktail bitters in small batches, and you won’t find any



The Bitter Housewife

added artificial preservatives, flavoring or coloring inside.

When deciding among their offerings, consider the Old Fashioned Aromatic, Cardamom or Orange cocktail bitters. The first works particularly well with dark spirits, while the other two are fun to play with in a variety of drinks.

[thebitterhousewife.com](http://thebitterhousewife.com)



WithCo

### **Pear Manhattan from The Bitter Housewife**

- 1 ½ oz bourbon
- 1 ½ oz pear juice
- ½ oz sweet vermouth
- ½ tsp sugar
- 4-6 dashes The Bitter Housewife Cardamom Bitters

*Stir all ingredients in a mixing glass filled with ice cubes. Strain into a chilled cocktail glass. Garnish with a pear slice.*



Fever-Tree

### **WITHCO COCKTAILS** **COCKTAIL MIXES**

Say you love cocktails but aren't the biggest fan of mixing them yourself. With WithCo Cocktails' bottled mixes in hand, you're more than halfway done; all you need to add are the alcohol and ice. To make things even easier, recipes are printed on each of the bottles.

We recommend trying one of the brand's bestsellers: Ellis Old Fashioned, Ginger Mule or Bouquet. Whichever one you choose, you can count on it being made with fresh ingredients—and free of preservatives and additives.

[withcocoocktails.com](http://withcocoocktails.com)



Republic

### **REPUBLIC SPIRIT BLENDS**

Another option for mixes is Dripping Springs-based Republic Spirit Blends.

These all-natural mixes are perfectly paired with tequila, although there's no stopping you from trying them with other spirits.

From the Classic Lime Margarita Mixer to more adventurous flavors like Prickly Pear and Pineapple Jalapeño, you can have fun mixing and matching during your at-home bartending sessions.

[spiritblends.com](http://spiritblends.com)

### **The Spiky Armadillo from Republic Spirit Blends**

- 2 oz Republic Spirit Blends Prickly Pear Mixer
- 2 oz Republic Spirit Blends Jalapeño Lime Mixer
- 2 oz mezcal
- 6 oz ginger beer

*Rim glass with salt using lime juice. In a shaker, combine Republic Spirit Blends Prickly Pear Mixer, Republic Spirit Blends Jalapeño Lime Mixer and mezcal over ice. Shake vigorously until well-combined. Pour mixture evenly between two glasses. Pour ginger beer into the glasses until the drink reaches the top of each glass. Stir. Garnish the drink with a few jalapeño slices for added bite.*

### **FEVER-TREE** **CARBONATED MIXERS**

When making mixed drinks, the soda plays just as big a role in your beverage's taste as the alcohol. Promoted as "the world's #1 premium mixer brand," Fever-Tree's carbonated mixers can take your drink from good to great.

The brand is most famous for its tonic waters, but those who don't drink gin and tonics can also find plenty to enjoy. For example, their newly released Distillers Cola is excellent with rums and whiskeys, while their Sparkling Lime & Yuzu is a refreshing pairing with vodka and tequila.

[fever-tree.com](http://fever-tree.com)