

→ SPICE UP YOUR HOME COCKTAILS → 7 LOCAL BARS TO REMEDY WINTER

SIP

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CELEBRATING WINES, BEERS, SPIRITS & CIDERS



TASTE

► BelleWood Distilling BRUCE + McMenamins Edgefield Distillery Herbal Liqueur No. 7

Heaven on the taste buds, BelleWood Distilling BRUCE is created in the French pommeau-style of apple juice and brandy, giving it a lusciously sweet and tart apple profile, using fruit from its farm in Bellingham, Washington. The elixir is amazing on its own as a juiced-up sipping brandy but elevated even more so with a companion like McMenamins Edgefield Herbal Liqueur No. 7. Using garden herbs from the Edgefield property in Troutdale, Oregon, this mysterious liqueur calls to flavors like caraway seed along with warm spices mellowed with organic birch syrup. We tried this combo with a ratio of one-to-one, served over ice and you can't beat it for its simplicity but for extra flair, try it with a little bit of "wow factor" like in this Herbed & Spiced Apple Crusta.

MAKE

► Herbed & Spiced Apple Crusta

Use a wide vegetable peeler to make a long apple strip. Dip the edge of the apple peel in cardamom sugar before curling in the glass or simply rim the glass with cardamom sugar.

MAKES ►► 1 cocktail

2 ounces BelleWood Distilling BRUCE

½ ounce McMenamins Edgefield

Herbal Liqueur No. 7

½ ounce simple syrup*

½ ounce fresh lemon juice

GARNISH ►► curled apple peel dipped in cardamom sugar**

DIRECTIONS

Combine the liqueurs, simple syrup and lemon juice in a cocktail shaker. Fill with ice, cap and shake vigorously. Strain into a narrow cocktail glass with the sugared apple peel.

*To make simple syrup, combine 2 cups sugar and 2 cups water in a saucepan. Bring to a quick boil then remove from the heat. Cool, storing refrigerated for up to 10 days. Makes about 3 cups.

**To make the cardamom sugar, mix together ½ cup sugar with ½ teaspoon ground cardamom.