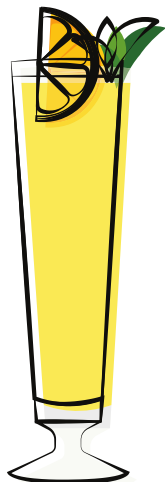
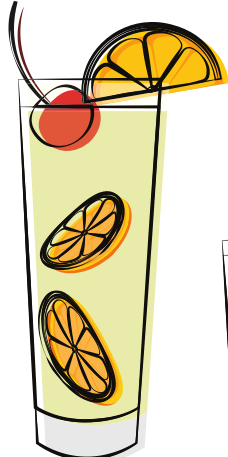


THE 2020 BLUE BASH



COCKTAILS



WELCOME

Thank you for joining us for Blue Bash 2020!

Since we're unable to raise a glass together in person this year, we asked our Ensemble and Artistic Affiliates to share some of their favorite cocktail recipes.

Some shared their go-to classics or unique updates to old favorites, while others shared some truly personal, one-of-a-kind drink inventions!

We hope that these fun recipes brighten your spirits, wherever you are.

Cheers to 35 years of American Blues!



KENTUCKY MULE

Submitted by Artistic Affiliate Camille Robinson

Ingredients

- Bourbon (Jack Daniels or Buffalo Trace)
- Ginger beer
- Lime juice
- Mint
- Lime wedge



Stir bourbon, ginger beer, & lime juice with rocks. Serve over rocks with a sprig of mint and lime wedge to garnish.

CINNAMON MAPLE WHISKEY SOUR

Submitted by Artistic Affiliate Denzel Tsopnang

Ingredients

- 1 ½ oz (3 tbsp) your bourbon of choice
- 1 oz (2 tbsp) fresh lemon juice
- 2 to 4 tbsp maple syrup, to taste (I like 3 tbsp, which is the equivalent of ½ oz or 1 tbsp)
- Pinch of ground cinnamon, optional



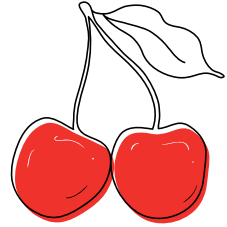
Shake and pour out neat or over ice.

WISCONSIN BRANDY OLD FASHIONED

Submitted by Artistic Affiliate Michael Trudeau

Ingredients

- 2 maraschino cherries
- 2 small orange slices
- Several dashes of Angostura bitters
- 2 shots of brandy
- Sprite



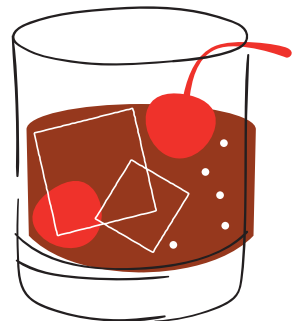
Lightly muddle 1 cherry and 1 orange in a rocks glass. Add ice. Add bitters. Add brandy and top with sprite. Lightly stir. Garnish with a speared cherry and orange slice. Perfect for an after dinner drink. Substitute Squirt for Sprite if you'd like it less sweet.

BRANDY & BROWN SUGAR OLD FASHIONED

Submitted by Artistic Affiliate Shandee Vaughan

Ingredients

- 1 tsp brown sugar
- 3 dashes of Angostura bitters
- 3 oz brandy
- Ice cube
- 1 Luxardo cherry



Add 3 dashes of bitters to brown sugar. Muddle. Add brandy. Stir. Add one 2 inch ice cube. Stir until chilled. Top with Luxardo cherry. Serve.

THE NEGRONI

Submitted by Ensemble member Ian Paul Custer

Ingredients

- 25 ml (7/8 fl oz) sweet (red) vermouth
- 25 ml (7/8 fl oz) orange-based Italian bitter such as Campari or Gran Classico
- 25 ml (7/8 fl oz) dry gin
- Ice
- 1 orange peel



- 1) Chill the glass. Put ice water in it and let sit. This is especially important if serving up or neat.
- 2) Fill a shaker $\frac{3}{4}$ of the way with ice cubes.
- 3) Measure and pour in the vermouth, bitter, and gin.
- 4) Stir thoroughly. Let sit for up to a minute.
- 5) Empty the glass of ice water. Strain the mixture into the chilled glass.
- 6) Shave the orange peel.
- 7) Decorate with the peel. This means rubbing the skin of the peel around the rim of the glass.
- 8) Toss the peel into the drink as garnish and enjoy!

THE STERCHI

Submitted by Ensemble member Matthew Brumlow

"John Sterchi's famous and classic Gin Martini."

Ingredients

- 2 ½ to 3 oz gin - Bombay Sapphire recommended
- ½ premium dry vermouth - Martini Rossi recommended



John had a few tricks.

1) Rinse out your martini glass with water and place it in a freezer for a few minutes allowing a film of ice to form.

2) Pour ½ ounce of vermouth into frozen martini glass, coating the entire glass and shake out the excess. Do not mix with gin in the shaker.

3) Shaken not stirred - pour your gin into a shaker full of ice cubes and shake for a few seconds, but not too vigorously as to not bruise the gin.

4) Pour the gin into your ice cold martini glass.

5) The garnish - a nice large Cerignola olive stuffed with bleu cheese.

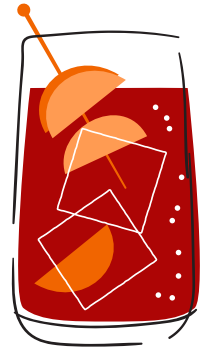
MEZCAL NEGRONI

Submitted by Artistic Affiliate Eric Backus

Ingredients

- 1 shot mezcal
- 1 shot sweet vermouth
- 1 shot of Campari
- Orange peel

Mix mezcal, sweet vermouth, and Campari with ice and garnish with an orange peel.



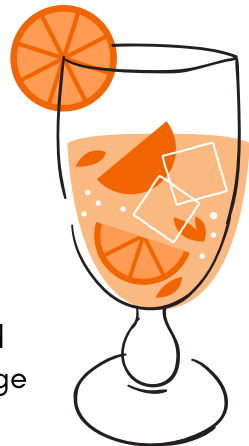
FIZZY MEZCAL OLD FASHIONED

Submitted by Ensemble member Elyse Dolan

Ingredients

- 1 sugar cube
- Several dashes of Angostura bitters
- 1 tbsp flat water
- 1 shot mezcal
- Seltzer water (unflavored)
- 1 orange slice

Muddle sugar cube, bitters, and flat water in a glass. Once the sugar has dissolved, add mezcal & squeeze in the juice from the orange slice. Stir. Top with seltzer water.



LILY'S COCKTAIL

(A Difficult Pina Colada)

Submitted by Artistic Affiliate Lily Grace Walls

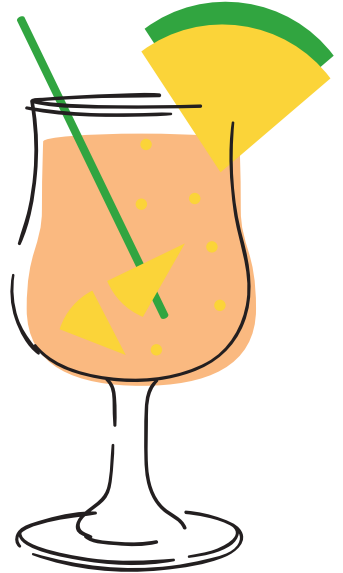
"This takes a lot of prep time, but is well worth it."

Ingredients

- 3 tbsp-ish melted butter
- A fresh pineapple, as ripe as it can be before turning, disassembled & sliced
- 1 to 2 cups pineapple juice
- 1 to 2 cans coconut milk
- 1 can coconut cream
- ½ a thumbs worth of ginger, cut into chunks
- As much rum as you would like
- Ice

Tools

- Ice cube tray
- Charcoal/wood grill
- Blender
- Frosted glass



1) Pour coconut milk into an ice cube tray(s). Make sure to shake the can for a bit before opening. Freeze. Make as many as you would like, they're good in lots of drinks, alcoholic and not. But for a blender of this, you'll need at least a couple trays.

2) While that freezes, time to grill. Brush pineapple with melted butter. Grill at a low temp (preferably with charcoal or wood) till toasted. Let cool till close to room temp at least (best if frozen overnight).

3) Add pineapple, coconut milk ice, ginger, pineapple juice, and coconut cream to the blender. Coconut cream is quite sweet, so adjust as desired. If you don't want any, just substitute with more ice. Blend till smooth.

4) Add rum and a handful of ice (omit if pineapple is frozen). Blend, serve in chilled glass.

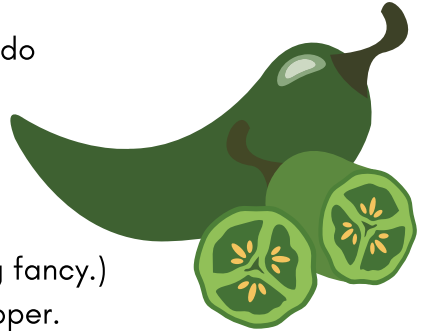
FROZEN "HOT" MARGARITA

Submitted by Emeritus Ensemble member Dennis Cockrum

"When the temperature is over a hundred at my house, there is only one cure; Frozen Margaritas! I prefer frozen. You can't drink them too fast, or brain freeze!"

Ingredients

- 3 shots of tequila, 1800 Reposado or Silver (Any kind is fine, but make sure it's 100% agave. You'll be glad the next day.)
- 1 ½ shots of triple sec (Or Grand Marnier, if you're feeling fancy.)
- ½ of medium size jalapeño pepper.
- One loose hand full of cilantro, stems removed
- One blender full of ice
- Margarita mix (Your choice. There are good ones on the market. You could make your own, but that seriously cuts into your drinking time.)
- ½ lime



Chop the jalapeño into rings, remove seeds. You can adjust the heat by how much you use. (Just be sure to wash your hands before using the restroom or touching your eyes. Trust me on this. Been there, burnt that.) Put the rings into the blender. Add the cilantro leaves, stems removed. Fill the blender with ice. Add tequila and triple sec. I like 2 parts tequila to 1 part triple sec. But make it as strong as you like. (More booze, less mix, I always say. Ice is a mixer you know.) Squeeze in half a lime, blend, and serve in salt rimmed glasses. Enjoy!

CHRIS' MARGARITA (and then some!) RECIPE

Submitted by Ensemble member Christopher J. Neville

"The biggest flex of this recipe is the simple syrup. It's versatile and can go with nearly any liquor. I've been enjoying it with whiskey and lemon juice lately."

Ingredients for the ginger turmeric simple syrup:

- 1 cup water
- $\frac{3}{4}$ cup white sugar
- 6 inches of ginger root
- 1 tsp dried turmeric powder

Slice ginger root into $\frac{1}{4}$ inch slices.

If you have a mortar and pestle large enough, you can add slices in and pulverize to open up those juicy ginger fibers. Once sliced and/or pulverized, add to sauce pan with water and sugar.

Heat over medium, stirring so sugar

does not burn on the bottom. Once boiling, remove from heat and add turmeric powder. Cover and let the syrup steep for 10 minutes. Cool and transfer to a glass jar or bottle.

Now that the hard work is done, it's cocktail time!

For a Margarita:

- 2 parts tequila
- 1 part lime juice
- 1 part ginger turmeric simple syrup

For a Summertime Whiskey Fizz:

- 2 parts whiskey
- 1 part lemon juice
- 1 part ginger turmeric simple syrup

Finish with a splash of fizzy water.



CHOCOLATE MARTINI

Submitted by Ensemble member Manny Buckley

"Few people know this about me, but I've been a licensed mixologist for fourteen years now. That's a roundabout way of saying I went through bartender training. I worked as a bartender before moving to Chicago in Kentucky, and on a cruise ship. I've mixed many drinks in my day. The skill also comes in handy when we have a movie night, or binge watch a show during SAG-AFTRA screener time, which is the time actors in the union around the country watch the SAG Award-nominated movies and vote for their favorites. Apropos of nothing, I proudly voted for Renee Zellweger in Judy! It's a masterful performance, her best work. Full stop. See Judy, if you haven't already.

But, I digress. I have a lovely recipe for a chocolate martini, that's a favorite around here. It's like a frosty adult beverage, and dessert all in one. It gets us out of the winter doldrums sometimes. Not that you couldn't make it any time of year! It's easy to drink, but it packs a wallop. Assuming you're of age, please enjoy responsibly."

Ingredients

- 1 oz vanilla flavored milk (My personal favorite is vanilla soy milk, but any - or even chocolate milk - will do.)
- 1 oz vodka
- 1 oz creme de cacao (This is basically a chocolate flavored liqueur.)
- ½ oz Irish creme

Mix all ingredients over ice in a shaker, pour into a frosty martini glass and enjoy!



THE MEYERS MIX

Submitted by Ensemble member Heather Meyers

Ingredients

- Izze Sparkling Lemonade
- Barefoot Moscato
- Purity Spritz 34 Mediterranean Citrus Vodka

Fill your favorite glass with ice. Fill half with Izze Sparkling Lemonade, half with Barefoot Moscato. Top with a splash of Purity Spritz 34 Mediterranean Citrus Vodka.



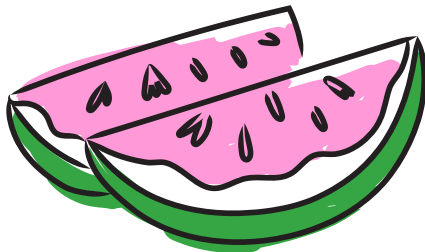
CB'S WATERMELON MARTINI

Submitted by Ensemble member Wandachristine

"This is my favorite Watermelon Martini. It's my Best Friend...Broadway's Own Candy Brown's recipe. This is our 'on the road cocktail.'"

Ingredients

- 1 cup cubed watermelon
- 1 ½ oz vodka
- 1/2 tsp agave
- 1/2 tsp fresh mint
- Lemon wedge



Blend all except the lemon wedge in a NutriBullet or blender until pureed. Pour into martini glass. Squeeze the juice from the wedge and then drop into the glass. Enjoy!

BLACKBERRY VIRGIN MOJITO

Submitted by Ensemble member Lindsay Jones

Ingredients

FOR MINT SYRUP

- ½ cup packed fresh mint leaves
- 1 cup granulated sugar
- 1 cup water

FOR MOJITO

- 1 cup blackberries
- 1 tsp granulated sugar
- ½ cup lime juice
- Ice
- 2 (12 oz) cans seltzer water
- Fresh mint, for garnish



1) In a small pot using a wooden spoon or using a mortar and pestle, crush mint leaves. Add sugar and water and bring to a boil over medium heat, stirring to dissolve sugar. Let boil 3 minutes. Let cool to room temperature, then strain out mint leaves, pressing with a wooden spoon to help release all liquid.

2) In a small bowl, add blackberries and sugar, and using a wooden spoon, crush blackberries until broken down.

3) Divide blackberries between 4 glasses and add 2 tablespoons simple syrup and 2 tbsp lime juice to each glass. Fill glasses with ice and top off with seltzer water, then garnish with mint.

AMERICAN
BLUES
THEATER

