



We invite you to try your mixology skills at home by mixing the six cocktails chosen as finalists in Vodkaland 2013.

### Happy mixing!

Symrise would like to thank all the mixologists who submitted cocktail concepts for this contest, as well as the judges who took the time to evaluate them.

Please drink responsibly.

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and photos of the event to  
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### MILTON'S CUP

mixologist: CHRISTOPHER JAMES

bar: THE RYLAND INN

city: WHITEHOUSE STATION, NJ

- 1 oz vodka
- 1 oz \*Homemade Peanut Butter Liquor
- 1 oz Trader Vic's Chocolate Liqueur
- 1 oz heavy cream
- 1 dash Fee Brothers black walnut bitters

- Add all ingredients to a shaker tin. Fill with ice and hard shake. Fine strain into a chilled coupe that has been rimmed with \*\*Milton's Mixture.

#### \*Homemade Peanut Butter Liquor

- 3 cups tapioca maltodextrin
- 2 cups 80 proof vodka
- 2 cups 1:1 simple syrup
- 1 cup creamy peanut butter

Add peanut butter to maltodextrin in a food processor and mix thoroughly to create "peanut butter powder". Add the peanut butter powder to the vodka and simple syrup and mix with an immersion blender until completely smooth. Let stand for a day before use. The alcohol will settle and the final product will be more balanced and conditioned for drinking/mixing.

#### \*\*Milton's Mixture (rimmer)

- ¼ cup bitter cocoa powder (80%)
- ½ cup peanut butter powder
- ½ cup brown sugar
- ½ tsp kosher sea salt

Use agave nectar as the adhesive for the rimmer.



### THE TRAIL CREEK

mixologist: BENJAMEN HART

bar: THE RED EYE

city: KUNA, ID

- 1½ oz Square One Botanical vodka
- ½ oz 44 North Huckleberry vodka
- ½ oz Yazi Ginger vodka
- ½ oz raspberry puree
- ½ oz lemon juice
- 3 sage leafs
- 2" rosemary
- float Champagne

- Add ingredients to shaker with ice. Shake hard, then strain into 14 oz collins glass full of ice.

- Add soda water.

- Float Champagne.

- Garnish with Nasturtiums.



THE FIRST ANNUAL  
SYMRISE COCKTAIL CONTEST

# VODKALAND 2013

## Cocktail Recipes of the Six Finalists

The House of Blues, Chicago  
July 2013

## MARUKAWA

mixologist: MARK A. KINZER

bar: ZUMA JAPANESE RESTAURANT

city: MIAMI, FL

1½ oz vodka  
1 oz pomegranate juice  
1 oz lemon juice  
½ oz lavender syrup  
3 drops orange blossom water  
1 hefty dash Fee Brothers plum bitters  
2 dashes malic acid on top

- Add all ingredients into mixing vessel. Shake vigorously with large format ice. Single strain contents into collins glass. Fill with crushed ice to the top for volume. Dash with malic acid.
- Garnish with ice bowl, ribbons of lemon zest, pomegranate seeds and lavender blossom.



## THE UMAMI COLLINS

mixologist: KENNETH BRYANT

bar: ASTRO LOUNGE

city: BEND, OR

6 leaves cilantro  
1 leaf basil  
1 bar spoon avocado  
1 cucumber wheel  
1 oz Yuzu Omoi (Yuzu sake)  
¾ oz fresh lemon juice  
¾ oz simple syrup  
3 oz Crater Lake vodka  
1 tbs pink Himalayan sea salt (fine ground for rim)

- Place cilantro and basil in mixing glass. Muddle herbs dry and delicately.
- Add cucumber and avocado and muddle.
- Add ice to top.
- Pour in liquid ingredients (yuzu omoi, vodka, lemon juice and simple syrup). Shake vigorously.
- Rim collins glass with ground Himalayan salt and fill with ice.
- Double strain cocktail into collins glass and garnish with a lemon peel and fresh cilantro and basil leaf.



## RAZ BERET

mixologist: MARK BALDINI

bar: THE CRUISE ROOM  
& SECOND HOME

city: DENVER, CO

1 oz vodka  
½ oz Aperol  
½ oz raspberry syrup  
¼ oz lemon juice  
¼ oz thyme simple syrup  
¼ oz blood orange saccharum  
4 dashes Fee Brothers Fee Foam  
3 dashes Angostura bitters

- Top with juniper berry soda and one large ice cube.
- Put a sprig of thyme on the ice cube.



## PINK BUBBLE BATH MARTINI

mixologist: MICHAEL EVIAN

bar: HOMEMADE

city: NARBERTH, PA

25 ml vodka  
15 ml Butlers Rose liqueur  
20 ml lemon juice  
12½ ml Monin bubblegum syrup  
50 ml pomegranate juice

- Shake and strain into martini glass.
- Put \*bubbles on top.
- Garnish with rubber duck.

### \*To Make Bubbles

Add ½ tsp soy lecithin to 100 ml pomegranate juice and 25 ml Monin bubblegum syrup. Wisk or use a fish tank pump to create bubbles.

