

A Southern Jackass

Bartender: Julian Miller
Bar/Company: Partender
Location: San Francisco, CA
Season: N/A

Ingredients: 1.5 oz Prichard's Lincoln County Lightning
.5 oz King's Ginger Liqueur
.5 oz Cinnamon-Candied Ginger Syrup*
3 dash Angostura Bitters
top Club Soda

Garnish: Lemon Wheel
Sliver of Cinnamon-Candied Ginger

Glassware: Old Fashioned Glass

Preparation: Fill a shaker with an old fashioned glass worth of ice. Add all ingredients except for the club soda. Shake vigorously for 20 seconds, then dump into old fashioned glass. Set lemon wheel and sliver of cinnamon-candied ginger on top then top with club soda.

*Cinnamon Candied Ginger Syrup:

Combine 1/4 lb. peeled ginger root (sliced 1/8" on a 45-degree bias using a mandolin), 2 cups of water, and 4 cinnamon sticks in a pot (or pan) and bring to cusp of a light simmer. Continue to barely simmer for 30 minutes. Add 1 cup of demerara sugar and stir until fully dissolved. Lower heat and keep just below simmering. Continue to heat until almost all liquid is reduced and remaining sugar is just beginning to caramelize (2-3 hours). Remove from heat and spoon slivers of ginger (along with a generous dollop of now thick syrup) onto a sheet of parchment or wax paper. Let cool for at least 2 hours then store layered on the paper sealed in a ziplock bag. Remove cinnamon sticks and reserve syrup.

Notes:

Legal: