

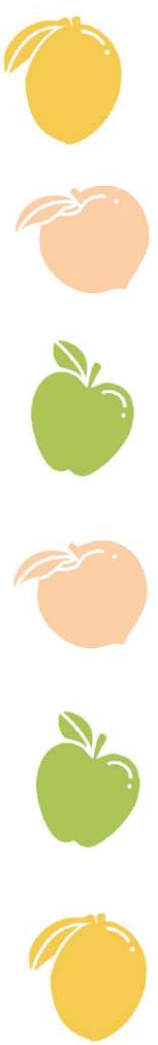
OBSESSION SYMPHONY

Cocktail Recipes



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Mango Martini for home bartender

- 1 oz. Obsession Symphony Mango
- 1.5 oz. White Rum
- .5 oz. Pineapple Juice
- 2 dash Orange Bitters

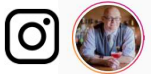
Ice: None

Glass: Coupe

Garnish: Kumquat

Stir in mixing glass. Strain. Serve up. Garnish with kumquat.
Tiki-style martini.

Cocktails created by Sean D. Enright, author of Pittsburgh Drinks and General Manager of Spork in Pittsburgh. With assistance from Carrie Clayton WSET trainer and Sommelier at Spork.



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The Mango Martini

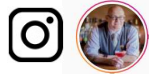




Mango Caipirinha

- 1 oz. Obsession Symphony Mango
 - 1 oz. Cachaça
 - 1 ½ Lime (cut into quarters)
 - 1 Chunk of Fresh Mango
 - 1 Jalapeño Slice
 - 1 tbsp. Sugar
 - Ice: Bar Ice
 - Glass: Rocks
 - Garnish: None
- Muddle all ingredients. Shake. Roll into glass.

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Peach Sunrise

- 1.5 oz. Obsession Symphony Peach
- 1 oz. Mezcal
- .5 oz. Lime Juice
- .25 oz. Simple Syrup
- 1 Strawberry
- 8 dash Peychaud's bitters
- Ice: Bar Ice
- Top: Ginger Beer
- Glass: Collins
- Garnish: Peach Slice

Muddle strawberry with Peychaud's Bitters and simple syrup. Add lime juice, mezcal, Obsession Symphony Peach Wine, and ice. Shake and double strain over fresh ice in a Collins glass. Fill with ginger beer. Garnish with a peach slice hung over the edge of glass.

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The Peach Sunrise



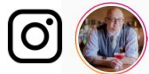


Apple Colada for home bartender

- 2 oz. Obsession Symphony Apple
- 1.5 oz. Rye Whiskey
- .5 oz. Cinnamon Syrup*
- 1 Banana Sliced
- 1 Scoop Bar Ice
- Ice: Bar Ice
- Glass: Tiki Mug
- Garnish: Cocktail Umbrella and Cinnamon Stick

In a blender combine all ingredients and blend until thickened and smooth. Pour into a Tiki-style mug and garnish with a cocktail umbrella and a stick of cinnamon. **Cinnamon Syrup: combine 2 to 3 Cinnamon sticks, broken into pieces, 5 oz. sugar, 5 oz. Water. Add all the ingredients to a small saucepan. Bring to a boil over high heat, reduce heat to low and simmer for a few minutes. Remove from heat, cover, and let stand for at least 6 hours. Strain, and store in the refrigerator.*

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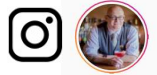


Fuji Fire

- 1.5 oz. Obsession Symphony Apple
- 1.5 oz. Japanese Whiskey
- .5 oz. Yellow Chartreuse
- 3 dash Bittermens Hellfire Habanero Bitters
- 5 Slices Fresh Ginger
- Ice: Large Sphere
- Glass: Rocks
- Garnish: Halved Cherry

in a mixing glass, muddle ginger slices with Bittermens Hellfire Habanero Bitters. Add remaining ingredients and ice. Stir until well chilled. Strain into rocks glass with large ice sphere. Garnish with halved fresh cherry.

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Fuji Fire



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