Please enjoy this summary of the cocktails and wine selections made by John Dal Canton, sommelier and beverage director at The Cowboys Club at The Star in Frisco, Texas.

Old Fashioned

- **Ingredients:**
  - Base Spirit
    - Can be made with any 80-proof or stronger brown spirit, in addition to bourbon and rye
    - We used Maker’s Mark
  - Sugar Source
    - We used a sugar called Demerara which is similar to sugar in the raw
  - Bitters
    - We used Peychaud’s and Angostura.
    - Antoine Peychaud owned an apothecary and created his namesake brand in New Orleans.

- **Preparation:**
  - Coat bottom of mixing glass with two dashed of each type of bitters
  - Mix two parts sugar with one part water to make syrup. Add a quarter ounce of syrup to the glass.
  - Add 2 ounces of spirit to mixing glass
  - Add ice to mixing glass and stir
  - Strain into a rocks glass
  - Peel orange skin and squeeze over glass and add peel to spirit if desired
  - Peel lemon skin and add to spirit
  - Add ice cubes to spirt

Margaritas Two Ways

- **Ingredients:**
  - Salt
  - Lime (for zest and juice)
  - Organic Agave Syrup
    - We used Herradura
  - Orange (for Margarita #2)
  - Orange Liquor (for Margarita #2)
    - We used Grand Marnier
  - Tequila
    - We used Tequila Fortaleza

- **Preparation:**
  - “RIMS” Cocktail Salts
    - Over a clean surface, use micro-grater to grate the skin of any citrus fruit and produce zest.
    - Add salt to zest
  - **Margarita #1**
    - Pour 2 ounces of tequila into metal shaker
    - Add .75 ounce of agave syrup to shaker
    - Add pinch of citrus salt to shaker
    - Squeeze one lime’s juice into shaker
    - Add ice to shaker
    - Cover shaker and shake vigorously until shaker is so cold it is difficult to touch
    - Pour straight into serving glass for more diluted margarita to be enjoyed quickly or strain over fresh ice for less diluted margarita to be sipped slowly
    - Optional: add aromatics such as jalapeno or cilantro to mixer, remove after shaking
  - **Margarita #2**
    - Salt the rim of a glass:
      - Cut orange in half and press it against the entire rim of the glass
      - Press the glass against the rim salt
    - Pour 2 ounces of tequila into a metal shaker
    - Squeeze 1 ounce of lime juice into shaker
    - Add .75 ounce of orange liquor
    - Add .5 ounce of agave
    - Cover shaker and shake vigorously
- Pour margarita into a glass and serve

**Recommended Summer Wines**

- **Prosecco**
  - From northeastern Italy, much of it from the city of Valdobbiadene
  - Made with the glera grape
  - Carbonated and vibrant
  - The best way to remove the cork is to hold the cork tightly with one hand and twist the bottom of the bottle with the other
  - Can be used in some cocktails, including the Aperol Spritz (made with prosecco, the Italian liquor Aperol, and soda water)

- **Lambrusco**
  - From the Emilia-Romagna region of Italy, where many of the classic Italian dishes originated, and it pairs well with many foods
  - Cheap versions give these wines a bad name
  - Grape-forward, almost rosé-colored

- **Rosé**
  - Best are dry, made from pinot noir grapes
  - Should have transparent color with less tannin and less sugar
  - Many great examples from the south of France
  - Used to be known in America as blush
  - We

**Additional Recipes and Ideas**

- **Sazerac**
  - Originally created by Antoine Peychaud, who mixed cognac, his namesake bitters, lemon, a little sugar, and absinthe (which is not actually a hallucinatory substance)

- **John’s Favorite Summer Cocktails:**
  - Aperol Spritz
  - Lillet on the rocks, with a twist of lemon and possibly tonic. Lillet is a fortified wine from France.

- **Gin and tonic (As John’s father used to say, “There’s nothing colder than a gin and tonic”)**

- **What’s the Best Appletini Mix?**
  - Get the best apples at the height of seasonality
  - Mix types of apples to balance sweet and tart
  - Muddle or puree the apple to strain out the juice
  - Mix with vodka and vanilla extract

- **Favorite Moscato Wine:**
  - Many Moscato wines are made with too much sugar to hide faults, but there are great balanced versions out there
  - Excellent example is from Romano Dogliotti but it is hard to find
  - Others include Michele Chiarlo’s Nivole
  - Look for a DOCG tag on the wine bottle, which shows that it meets high standards of an Italian government body
  - Bad Moscato can also be mixed with gin or vodka, lime and tonic to create a cocktail

- **Best Way to Make a Drink with Limoncello**
  - Sgroppino is made by blending 4 oz of limoncello, 4 or 5 spoon-fulls of lemon sorbet, 3 or 4 oz of vodka, ice

- **Drinks Made with Elderflower**
  - 1 oz of limoncello or elderflower liquor such as St. Germain topped with champagne for a great hors d’oeuvres wine
  - St. Germaine can be added to many cocktails to add an interesting flavor

- **Paloma: Another Great Tequila Cocktail**
  - Made by taking a pinch of rim salt and adding it to a glass. Add 2 oz of tequila, 1 oz of lime juice, and top with a grapefruit soda such as Squirt or Jarritos