



**Tequila Don Julio Farm to Shaker Dinner
Pickling the Flavors of Fall**

Don Julio Bloody Mary
Created by The Dogma Group

Ingredients:

1 ½ oz Tequila Don Julio Blanco
5 oz Don Julio Bloody Maria Mix*
1/2 oz Fresh Lemon Juice
Picked Escabeche** for Garnish

Preparation:

1. Mix all ingredients in cocktail shaker.
2. Shake and strain over ice.

Glass:

Collins Glass

Yield:

One Cocktail

Garnish:

Pickled Escabeche

****Don Julio Bloody Mary Mix***

Ingredients:

24 oz Organic Tomato Juice
1 Red Pepper
1 Large Cucumber
5 oz Worcestershire Sauce
1 tsp Fresh Ground Black Pepper
2 tbsp Horseradish (prepared)
1 tsp TABASCO Sauce

Preparation:

1. Add all ingredients into a Vitamix and blend until integrated and liquefied.
2. Strain.

Yield:

Roughly 24-30 oz of Bloody Mix

****Escabeche:**

Ingredients:

- 1 Head Cauliflower, chopped into ½ inch cubes
- 4 Carrots, peeled and cut into ¼ wheels
- 2 Stalks Celery, cut into ¼ inch pieces
- 1 Jalapeño, cut into thin rings
- 1 Bay Leaf
- 2 tsp Black Pepper
- 2 tsp Salt
- 3 cups Water
- 2 cups White Wine Vinegar
- 1 cup Sugar

Preparation:

1. Prep vegetables and place in a nonreactive container.
2. In a pot, heat the water, white wine vinegar and sugar, but do not boil.
3. Remove from heat and pour liquid over vegetables. Seal container and refrigerate. (If too many vegetables float to the top put a plate in the container to weight vegetables down.)
4. Pickled Escabeche is ready after one day, but perfect after two.

Haymaker Fizz

Created by The Dogma Group

Ingredients:

- 1 ¼ oz Tequila Don Julio Blanco
- 1 ¼ oz Sake
- ¾ oz Cucumber Switchel*
- ¾ oz Fresh Lemon Juice
- 2 Dashes Fennel Bitters
- Soda, to top

Preparation:

1. Mix all ingredients in cocktail shaker.
2. Shake and strain over ice.
3. Top with soda, serve.

Glass:

Collins Glass

Yield:

One Cocktail

Garnish:

Fresh Cucumber Slice

Cucumber Switchel*Ingredients:**

56 oz Farm Honey
32 oz Rice Vinegar
2 Large Cucumbers, diced

Preparation:

1. Mix all ingredients together.
2. Let sit for one day in refrigerator then strain out cucumber and bottle.

Peter Piper

Created by The Dogma Group

Ingredients:

1/2 oz Mirepoix Infused Don Julio Reposado*
3/4 oz Fresh Lemon Juice
3/4 oz Ginger Syrup**
1 dash Thyme Salt
1 dash Celery Bitters
Pickled Carrot for Garnish***

Preparation:

1. Mix all ingredients in cocktail shaker.
2. Shake, strain and serve.

Glass:

Coupe Glass

Yield:

One Cocktail

Garnish:

Pickled Carrot

Mirepoix Infused Tequila Don Julio Reposado*Ingredients:**

1 Carrot
1 Stalk of Celery
1/4 Onion
1 bottle Tequila Don Julio Reposado (750 ml)

Preparation:

1. Chop carrot, celery and onion, cook in pan to soften.
2. Add to Tequila Don Julio Reposado bottle and let sit for 3 days.

3. Strain and rebottle.

****Ginger Syrup**

Ingredients:

3 cups Sherry Wine Vinegar
1 cup White Sugar
1 tbsp Kosher Salt
5 Large Ginger Roots

8 oz Pickled Ginger Juice
4 oz Fresh Ginger Juice
1 ½ cups White Sugar

Preparation:

1. Heat sherry wine vinegar, white sugar and kosher salt in a pan. Stir until sugar dissolves.
2. Pour liquid over ginger roots. Roughly chop.
3. Let sit in refrigerator for 3 days.
4. Strain and juice ginger through juice extractor. Yields 8 oz pickled ginger juice.
5. Mix pickled ginger juice, fresh ginger juice and sugar until dissolved. Bottle.

*****Pickled Carrot:**

Ingredients:

20 Small Carrots
1 cup White Wine Vinegar
1 cup Sugar

Preparation:

1. Stir together liquid ingredients until dissolved.
2. Place carrots in vinegar solution for 1 day.
3. Strain off and serve as garnish.

Tomatillo Pickled Salsa Verde

Created by Chef Ed Sura, Perennial Virant

Ingredients:

1lb Tomatillos, husked, washed, and cut into quarters
8 ½ oz Water
3 oz Tequila Don Julio Blanco
5 ½ oz Champagne Vinegar
3 oz Onions, sliced
1 tsp Salt
½ oz Honey
1 Jalapeño
½ oz Freshly Squeezed Lime Juice
Dash of Freshly Grated Lime Zest
2 Sprigs of Cilantro

Preparation:

1. Place the tomatillos in a clean, warm quart jar.
2. Add 1 jalapeño, lime juice, zest and cilantro to the jar.
3. Combine liquid ingredients in a pot and bring to a boil.
4. Pour hot preserving liquid over the fruit, leaving ½ inch headspace. Seal the jar.
5. Process for 20 minutes in a hot water bath.

Yield:

1 quart

Serving Recommendation:

Serve as an accompaniment to grilled fish or meat.

Tequila Don Julio Cranberry and Vanilla Aigre-Doux

A sweet and sour relish

Created by Chef Ed Sura, Perennial Virant

Ingredients:

9 oz Tequila Don Julio Añejo
3 ½ oz Red Wine Vinegar
5 ¼ oz Honey
1 ½ lbs Fresh Cranberries; washed
¼ oz Salt
1 Vanilla Bean, split
2 tsp Black Peppercorns
2 Star Anise

Preparation:

1. Combine Tequila Don Julio Añejo, red wine vinegar, honey and salt in a large pot. Bring to a boil.
2. Put the cranberries in a clean, warm quart jar.

3. Put split vanilla bean, black peppercorns and star anise in the jar.
4. Pour hot preserving liquid over the fruit, leaving ½ inch headspace. Seal jar.
5. Process for 20 minutes in a hot water bath.

Yield:

1 quart

Serving Recommendation:

Use as a vinaigrette for spicy greens such as arugula, or serve over ice cream.

Muskmelon and Vanilla Tequila Don Julio Jam

Created by Chef Ed Sura, Perennial Virant

Ingredients:

- 2 ½ lbs Melon; washed, peeled, seeded, and cut to ½ inch dice
- 4 ½ oz Honey
- 1 Vanilla Bean, split and scraped
- 2 oz Tequila Don Julio Reposado
- 1 oz Freshly Squeezed Lemon Juice

Preparation:

1. Combine all ingredients, cover and let set overnight in the refrigerator.
2. The next day, pour mixture into a saucepan and bring to a boil.
3. Cook mixture to 215° F.
4. Clean and sanitize jars, seals and rings.
5. Fill jars with mixture to ¼ inch from top, seal and process for 20 minutes in boiling water bath.
6. Cool and store at room temperature

Yield:

2 quarts

Serving Recommendation:

Serve with breads or crackers at the beginning of a meal, or with Panna Cotta for a sweet dessert.