



Tequila Don Julio Farm to Shaker Dinner Roasting & Toasting for Thanksgiving

Angela's Arch

Created by Angela Laino

Inspiration: I wanted to create a sensory experience. Bringing the smoke into the cocktail allowed all the senses to be activated while showcasing the versatility of the Tequila Don Julio Reposado. This cocktail brings a feeling of fall by recreating the smell of roasting on a campfire.

Ingredients:

1 1/4 oz Smoked Tequila Don Julio Reposado
1/2 oz Malbec Reduction
1/3 oz Italian Aperitif
Orange Zest
2 Dashes Orange Bitters
Dehydrated Lemon Ice for Garnish*

****Dehydrated Lemon Ice***

Ingredients:

2 Lemons

Preparation:

- 1. Slice lemons thin and place in the dehydrator for 8 to 12 hours at 135°.*
- 2. Once lemons are crisp, place them in the ice tray and fill halfway with water. Place in freezer.*
- 3. Once ice is frozen, fill remaining space with water and freeze.*

Preparation:

1. Pour Tequila Don Julio Reposado into blender.
2. Place the hose of a smoking gun 2 to 3 inches into the blender. Set the blender on a very low setting and turn on the smoker. Keep a continuous flow of smoke for 3 to 5 minutes.
3. Combine smoked Tequila Don Julio Reposado with Malbec Reduction, Italian Aperitif, orange zest and orange bitters in a mixing glass over ice.

- Stir for about 45 seconds.
4. Strain contents into a rocks glass over large ice cube.
 5. Fill a snifter with smoke from your smoking gun and place on top of the rocks glass so that smoke is captured.
 6. Lift snifter and serve.

Ideal Serve:

Rocks Glass

Indian Summer

Created by Angela Laino

Inspiration: The Farm to Shaker event theme directly inspired The Indian Summer cocktail. I'm very culinary and garden-driven in my approach to cocktails. My favorite ingredients to use are those that can both stand alone and have the versatility to cross over from food to drink, such as fresh herbs.

Ingredients:

1 oz Tequila Don Julio Blanco
1/4 oz Ancho Chili Liqueur
1 oz Lime Juice
1 oz Simple Syrup
1 bar spoon Curry Powder
8 Sprigs Cilantro for Garnish
Flaked Sea Salt and Dried Chili Powder Rim

Preparation:

1. Combine Tequila Don Julio Blanco, ancho chili liqueur, lime juice, simple syrup and curry powder into a shaker with ice. Shake well.
2. Double strain over fresh ice into a rocks glass rimmed with flaked sea salt and dried chili powder.

Ideal Serve:

Rocks Glass

Reactivate

Created by Angela Laino

Inspiration: One of my passions is to understand ingredients and the roles they play in our body. Activated charcoal is not only used as a filter in spirits but also mimics that process when consumed. By adding activated charcoal to this cocktail where the Tequila Don Julio 70 already goes through a charcoal filtration, it created an exciting twist on both the spirit and cocktail.

Ingredients:

1 1/3 oz Tequila Don Julio 70

1/3 oz Dry Sherry
1 oz Cedar, Rosemary & Activated Charcoal Syrup*
2/3 oz Lemon juice
1 bar spoon Organic Egg White
1 drop Orange Extract
Rosemary Sprig for Garnish

***Cedar, Rosemary & Activated Charcoal Syrup**

Ingredients:

1 cup Dried Cedar Tops
4 cups Water
2 cups Sugar
1 Rosemary Sprig
1 Capsule Activated Charcoal

Preparation:

1. Bring dried cedar tops and rosemary sprig to a boil in 4 cups of water on high heat. Let boil for 2 minutes.
2. Let cool for 15 to 20 minutes.
3. Strain and mix in sugar.
4. Let cool then bottle.
5. Add capsule of activated charcoal, shake.

Yields $\frac{3}{4}$ liter.

Preparation:

1. Add all ingredients into a cocktail shaker.
2. Shake vigorously without ice for one minute. Add ice and shake for an additional minute.
3. Double strain into coupe glass.

Ideal Serve:

Coupe Glass

Don Julio Reposado Cured Roast Beef on Toast

Created by Chef Daniel Sharp

Inspiration: Among their many qualities, spirits have the ability to preserve, historically a powerful tool in preparing for the oncoming winter. This dish is traditionally Scandinavian and would use vodka, so for this preparation I used some Latin flavors and seared the meat to match the complexity of the Tequila Don Julio Reposado.

Ingredients:

2 lb Eye of Round
Canola Oil

Tequila Don Julio Reposado Cure

Ingredients:

2 Oranges, zest and juice
1 Lemon, zest and juice
1 Lime, juice
1/2 cup Tequila Don Julio Reposado
1 cup Salt
1 cup Sugar
1 tbsp Black Pepper, large crack
1/2 tsp Chili Flakes
2 Star Anise
1 Jalapeño
12 sprigs Cilantro
1 tbsp Soy Sauce

Preparation:

1. Cut the eye of round in half, pat dry with paper towel and set aside.
2. Using a peeler, cut zest strips from the oranges and lemon, but not the lime. Once completed, halve and juice oranges, lemon and lime.
3. Slice the jalapeño.
4. Combine all the ingredients (except the beef) and mix well.

Searing the Beef:

1. Place a heavy bottomed pan over high heat. Once very hot add oil, just to cover the pan lightly.
2. Sear the beef, turning to a new side every 30-45 seconds until it is browned on all sides. The goal is not to cook the beef, it will still be raw throughout.
3. Transfer to a plate and pat dry to remove excess oil.

Curing the Beef:

1. Once cooled, place the beef in a zip-lock bag and pour the Tequila Don

- Julio Reposado cure over.
2. Seal the bag removing as much air as possible so that the meat is completely surrounded by the liquid.
 3. Place the bag inside a pan or container in case of leakage and refrigerate for 24 hours, turning the bag over once at the halfway point.
 4. Once cured, remove the pieces and rinse lightly under cold water to remove the excess cure and pat dry. Wrap each piece tightly in plastic wrap.

Serving:

1. When you are ready to enjoy, place the wrapped piece in the freezer for about half an hour. This will firm it up and make it easier to slice.*
2. Serve sliced thin, drizzled with Creama Mexicana and chopped mint with a few slices of grilled bread on the side

**If you don't want to use it all, it will freeze and keep for several weeks*

Roast Porchetta and Burnt Orange Tequila Don Julio Reposado Sauce

Created by Chef Daniel Sharp

Inspiration: The burnt oranges and roasted meat speak to the fall season. The richness of the porchetta goes well with the sweet tang of the Tequila Don Julio Reposado sauce, and burning the oranges adds depth in the same way that barrel aging the tequila does. This sauce would also go well with roasted duck, turkey or chicken.

Burnt Orange Tequila Don Julio Reposado Glaze

Ingredients:

- 4 Oranges
- 3 tbsp Sugar
- 4 tbsp Butter
- 4 tbsp Flour
- 2 cups Orange Juice
- 2 cups Chicken Stock
- 2 1/2 oz Red Wine Vinegar
- 1 tbsp Whole Peppercorns
- 4 Whole Allspice
- 2 Star Anise
- 3 Cloves
- 1 tbsp Kosher Salt
- 3/4 cup Brown sugar
- 1/4 cup Sugar
- 4 oz Tequila Don Julio Reposado

Preparation:

1. Preheat your oven to 475.
2. Cut the oranges in halves. Then cut each half into four chunks.
3. Toss the chunks with the sugar. Spread them out on a baking tray so they are evenly spaced apart.
4. Roast in the oven for about 20 minutes or until the edges of the orange are blackened and rest of the orange is browned.
5. Meanwhile, gather and measure out the rest of the ingredients.
6. Melt the butter in a heavy bottomed saucepot. Add the flour and whisk to create the roux.
7. Cook over low heat for 5-7 minutes. The flour should start to smell toasted but not start to brown.
8. Add all the spices and cook for another minute.
9. Add orange juice, chicken stock and vinegar while whisking vigorously to avoid getting lumps. Once combined bring to a boil, then turn down to a simmer.
10. Add the sugar, salt, burnt oranges and Tequila Don Julio Reposado. Stir to dissolve.
11. Cook over low heat for 15 minutes, stirring occasionally.
12. Once finished, strain.

The Roast**Ingredients:**

5 pound Heritage Porchetta Roast
4 sprigs Rosemary, stemmed and chopped
Salt and Pepper to taste
Olive Oil

Preparation:

1. Rub porchetta roast with olive oil and season with salt, pepper and rosemary.
2. Roll and tie so the skin-on belly is wrapped around the loin.
3. Place in a baking dish and cover with foil.
4. Cook slow and low at 325 degrees for about 2+ hours or until the internal temperature of the roast reaches 145 degrees.
5. Remove the foil and brush with the glaze. Turn the oven up to 450 degrees.
6. Return to the oven and roast for 5 minutes until the glaze and skin start to bubble and brown.
7. Let rest for 10 minutes before slicing. Serve with extra glaze on the side.

Roasted Pears and Tequila Don Julio Añejo Infused Caramel with Vanilla Ice Cream

Created by Chef Daniel Sharp

Inspiration: Fruit is nature's dessert, so I always like to find my inspiration there. The warmth of a delicious roasted pear with a spoonful of melting ice cream has always been a favorite of mine. Tying this duo together is a simple caramel sauce improved upon with a little Tequila Don Julio Añejo. Like the use of fine brandy in classic French desserts, the Tequila Don Julio Añejo elevates the flavors and adds a touch of festivity.

Tequila Don Julio Añejo Infused Caramel

Ingredients:

1 cup Sugar
1/4 cups Water
4 tbsp Butter
1/2 cup Heavy Cream
2 oz Tequila Don Julio Añejo
Vanilla Bean, split and scraped
Pinch of Salt

Preparation:

1. Add sugar and water to a heavy bottomed pot. Bring to a boil over medium heat. Allow the water to evaporate, do not stir.
2. Once the water has evaporated the sugar will start to brown. If the heat is uneven, move the pan around being careful not to agitate the mixture.
3. Once the sugar has caramelized, add butter, whisking continuously. Once combined, remove from the heat and whisk in the cream.
4. Add Tequila Don Julio Añejo, vanilla bean and a pinch of salt. Stir to combine.

Roasted Pears

Ingredients:

3 Pears
2 tbsp. Honey
½ tsp. Ground Cinnamon
Pinch of Salt

Preparation:

1. Preheat oven to 450 degrees.
2. Cut the pears in half. Using a melon baller, remove the seeds.
3. Toss with honey, cinnamon and a pinch of salt.
4. Place cut side up in a baking dish with enough water just to coat the bottom.
5. Roast in the oven for 15-20 minute until nicely browned and soft.

6. Serve while still warm with vanilla ice cream and a generous drizzle of caramel.