



Tintri Presents

BBQ Brunch and Burgers

Drink Recipe Book



Tintri VM-aware
Since 2011

The Grillin' Fools with special guest: Sommelier Denise Mueller

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FOOD & DRINK PAIRINGS

1. Cinnamon Roll Pancakes with a Spiced Espresso Martini
2. Cheese Tortilla Tacos & Big Mac Tacos with a Paloma
3. Steak/Burgers with Tinto de Verano

MIMOSA

- 4 oz Sparkling wine, 1 oz Orange Juice (4:1 ratio)
- Use no pulp, fresh juice.
- PREP: Pour sparkling wine into a flute or tulip glass, and top with orange juice.
- TIP: Use value bubbles, but still quality. I prefer prosecco or cava, you can get them for \$8 - \$12 when using them for mimosas.
- Buying to just enjoy the bubbles? Check out some Crémant de Bourgogne or Crémant de Loire. Bang-for-the-buck French sparkling wines that are made exactly like Champagne, but are not from the super-popular, super sought-after region of France - and are therefore a third of the price.

SPICED ESPRESSO MARTINI

- 1.5oz Vodka
- 1 oz RumChata (Caribbean Rum/Mexican Spice/Wisconsin Dairy Cream liqueur)
- 1 oz Espresso
- .5 oz Kahlua (Mexican Coffee Liqueur)
- PREP: Shake all ingredients over ice, and strain neat into a chilled martini glass.

PALOMA

- 1.5oz Silver Tequila
- 1 oz Ruby Red Grapefruit
- .75 oz Simple Syrup
- .25 oz Fresh Lime Juice
- PREP: Shake four ingredients over ice, and strain into a salt-rimmed Collins glass or pint glass.
- Top with grapefruit soda, and swizzle.
- Garnish with lime or grapefruit.
- TIP: Mix table salt with a fun spice, like chili lime spice
- TIP: Like a smoky base spirit? Swap out the Tequila for a Mezcal.



TINTO DE VERANO

- 3 oz Red Wine
- 3 oz Lemon Soda (Italian Lemon Soda or Fanta Lemon)
- PREP: Pour two ingredients in a short glass or wine glass over ice.
- TIP: Squeeze and drop an orange wedge.



GREEN BLOODY MARY

Fresh, summer take on a Bloody Mary, with a tomatillo & Green Tomato base!

- 1.5oz Vodka
- 4 oz Green Bloody Mary Mix (recipe below*)
- OPTIONS: Add .25 Olive Juice and/or .25 Lime Juice
- PREP: Pour ingredients into salt-rimmed short cocktail glass.
- Garnish with a fun selection of savory nibbles, i.e.: a cube of pepper jack cheese, a cherry tomato, an olive, a small piece of celery, and a seared shishito pepper.
- TIP: Mix table salt with a fun spice, we recommend Tajín Clásico Seasoning.
- TIP: Like a unique base spirit? Swap out the vodka for an herbal gin, or for a smoky Mezcal.



Green Bloody Mary Mix recipe, adapted from Plating Pixels.

- Cut tomatillos and tomatoes into quarters and place in a blender. Add water, celery, cilantro, hot sauce, Worcestershire sauce, cumin, black pepper and salt. Blend until well pureed. Consistency should be liquid with some pulp; use more or less water if needed.
- Chill until ready to serve or prepare immediately.
- Stir together kosher salt and Tajín Clásico Seasoning in a small rimmed dish. Rub lime wedge around the edge of serving glasses and dip into salt mixture.
- Drink as a virgin homemade green bloody mary mix in prepared glasses, or add desired amount of vodka and ice to make a cocktail.

Ingredients to Make 4 Servings:

- 3 medium tomatillos, husked
- 3 medium green tomatoes
- 1 ½ cups water, filtered and cold
- 1 stalk celery
- ¼ cup cilantro leaves
- 2 tablespoons Don Victor Green Piquin Hot Sauce or for super spicy, substitute El Yucateco Green Habanero Sauce (our selection)
- ½ tablespoon Worcestershire sauce
- ¼ teaspoon ground cumin
- Salt and pepper, to taste

