



*Fox 59 Morning News – Indianapolis, IN
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Superbowl Cocktails featured on Fox 59 in Indianapolis, IN

THREE & OUT

Ingredients:

2oz. John B. STETSON straight Bourbon Whiskey
.5oz. Pisa Liqueur
.25oz. Luxardo Maraschino Liqueur
2 dashes = (10-12 drops) Bar Keep Chinese Bitters (Bar Keep's Chinese Bitters were developed by Josh Loving, a bartender in Austin, Texas, using a five-spice blend of clove, fennel, cinnamon, star anise and Sichuan peppercorn)

Mixing Instructions :

Stir all ingredients with ice for a minimum of 40 revolutions.
Strain into a double old fashioned glass onto a 2"x2" ice cube. (purchase a silicone ice tray at cocktail kingdom.com)
Garnish with a flamed orange swath. Serve.

*Created by Michael Gray, General Manager and Mixologist for Platt 99 and Director of Education for the United States Beverage Guild of Indiana



THE PISA SOUR

Ingredients:

1.25 oz Pisa Liqueur
1.25 John B. Stetson Bourbon
.75 oz Fresh Lemon juice
1 egg white
Fresh grate nutmeg

Instructions:

Shake with ice, double strain into cocktail coupe. Garnish with grated nutmeg.

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DIAMANTE WHITE SANGRIA

Ingredients:

1 chilled bottle of Bodegas Franco Españolas Diamante Rioja White Wine
2oz Brandy
2 tablespoons of sugar
2 Sliced apples
2 sliced pears
1 sliced blood orange
Seltzer

Directions: Add sugar to brandy and stir to dissolve. Add in fruit and Diamante. Refrigerate and let sit for 2 hours to meld flavors. Serve over ice and top with a splash of seltzer.

*Created by Bodegas Franco Espanolas



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