



A Gentleman's Guide to Love & Murder Pre-Show Cocktails:

MONTY COLLINS

Four Peel Gin, orange clove tarragon syrup, blood orange soda

PUNCH RECIPE: 1 bottle of Four Peel Gin, 2 cups of orange clove tarragon syrup, 4 cups blood orange flavored soda water. Mix everything in a punch bowl, if you add the soda water last it will mix the punch for you. Garnish with frozen orange slices and cranberries.

Orange Clove Tarragon syrup

2 cups orange juice

1 cup sugar

¼ cup of torn tarragon

6 whole cloves

In a medium sauce pan over medium high heat add sugar, and OJ. Bring mixture up to a boil and then add clove. Lower heat and allow to simmer for 10 minutes. Turn off the heat, and stir in tarragon. Allow mixture to steep for 20 minutes. Strain and store in an airtight container in the fridge.

SIBELLA

Four Peel Gin, pomegranate cinnamon syrup, lemon juice, soda water

PUNCH RECIPE: 1 bottle of Four Peel Gin, 1 ½ cups of pomegranate cinnamon syrup, 1/2 cup of lemon juice, 3 cups of soda water. Mix everything in a punch bowl, stir well. Garnish with lemon and lime wheels.

Pomegranate cinnamon syrup

2 cups unsweetened pomegranate juice

1 cup sugar

2 sticks of cinnamon

In a medium sauce pan over medium high heat, add pomegranate juice and sugar. Bring mixture up to a boil and make sure all sugar has dissolved. Lower heat and add cinnamon. Simmer for 15 minutes. Scoop out the cinnamon sticks. Pour into an airtight container and stow in fridge.

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Bourbon Barrel Gin, pear earl grey syrup, lemon, sparkling wine

PUNCH RECIPE: 1 bottle of Bourbon Barrel Gin, 2 cups of pear earl grey syrup, ½ cup of lemon juice, 1 bottle of sparkling wine. Mix all ingredients in a punch bowl. Garnish with rosemary and lemon ice.

Pear Earl Grey Syrup

1 cup water

1 cup unsweetened pear juice

3 earl grey tea bags

2 cups of sugar

In a medium sized sauce pan over medium high heat, add sugar, water and pear juice. Bring the mixture up to a boil and stir, to make sure all the sugar has dissolved. Turn off the heat and add the tea bags. Allow to steep for 15 minutes. Scoop out the tea bags, making sure to squeeze out every last drop of tea goodness. Pour into an airtight container and stow in the fridge.

Recipes courtesy of:

