

**RECIPES FOR TUESDAY, FEBRUARY 18<sup>TH</sup>. ZOOM LECTURE WITH Garrett Barmore on “Cocktails of the Comstock”**

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The three cocktails below will be demo-ed during the presentation. Most of the ingredients should be available at local liquor stores. The fourth recipe for “Cold Whisky Punch” will not be demo-ed, but is a bonus! Please direct any questions to Garrett Barmore at [gbarmore@unr.edu](mailto:gbarmore@unr.edu).

If cocktails are not your thing, you can still partake in beverages found on the Comstock. Seltzer water, mineral water, ginger beer, and ginger ale are all “dry” beverages you may find in the saloons of Virginia City.

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**Gin Fix** – Adapted from “The Bartender’s Guide” by Jerry Thomas, 1862

- Ingredients
- 2 oz. Gordon’s London Dry Gin
  - 1 oz. Water
  - ¼ oz. Fresh Lemon Juice
  - 1 tsp. Sugar
  - 1 Lemon Round

Instructions

Place ice in a bar glass or cocktail shaker. Add gin, water, lemon juice, and sugar. Mix with a spoon until sugar is dissolved. Strain into a glass and garnish with lemon round.

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**Pisco Punch** – Recipe from [Serious Eats](#)

- Ingredients
- 2 oz. Pisco
  - ¾ oz. Fresh Lemon Juice
  - ¾ oz. Pineapple Gum Syrup

Instructions

Combine ingredients in a cocktail shaker and fill with ice. Shake until well-chilled, about 15 seconds, and strain into chilled cocktail glass.

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**Hot Toddy** – Courtesy of Mrs. Laurel Barmore

- Ingredients
- 1 ½ oz. Bourbon Whiskey
  - Honey (to taste)
  - Slice of Lemon and/or Orange
  - 1 Stick Cinnamon
  - 6 oz. Hot Water
  - 1 bag Black Tea

Instructions

In a mug add honey, lemon, and whiskey. Place teabag or loose leaf tea in a strainer, and pour water through strainer into mug. Using the cinnamon stick, stir until honey is dissolved.

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**Bonus Party Punch recipe**

**Cold Whisky Punch** - Adapted from “The Bartender’s Guide” by Jerry Thomas, 1862

- (For a Party of Fifteen)
- Ingredients
- 1 qt. Rum
  - 1 qt. Cognac Brandy
  - 1 lb. White Sugar (for a more spirit-forward punch, use less sugar)
  - 4 Lemons, quartered
  - 3 qt. Boiling Water, lightly steeped with black tea
  - 1 tsp. Nutmeg

Instructions

Over a punch or large bowl, rub each lemon quarter with sugar to break the vessels and release the juice. Place the lemon quarters, the rest of the sugar, and nutmeg in the bowl. Add rum and cognac. Stir with a spoon until combined. Pour the boiling tea (tea leaves removed) into the bowl. Stir until combined. Allow the punch to cool to room temperature. Place in the refrigerator to chill overnight. When served, garnish with lemon rounds.