



SMITHSONIAN AT 8 presents

FRIENDS, FAMILY, LOVERS

A Valentine's Day Celebration of Love
with the National Museum of Natural History

Friday, February 11, 8–10 p.m. ET



Cocktail Demonstration by Al Culliton

SUPPLY LIST

For St. Valentine Cocktail

- *VS or VSOP Cognac or bourbon (1 ½ oz. per drink)
- A small bottle of sparkling brut rosé (2 oz. per drink)
- Chocolate bitters - Angostura will work, too
- Grenadine supplies (see below)
- 1 lemon, for garnish
- 1 quart of ice per drink

For Aperitivo Tonic (non-alcoholic option)

- Good-quality tonic, such as Fever-Tree or Q Mixers (4 oz. per drink)
- Chocolate bitters - Angostura will work, too
- Cold brew (2 ½ oz. per drink)
- A pinch of salt
- 1 orange, for garnish
- Grenadine supplies (see below)
- 1 pint of ice per drink

Supplies to make grenadine [Note: 1 batch is enough for several drinks]

- Pure pomegranate juice (½ cup)
- Sugar (½ cup)
- Rosewater, optional, but highly encouraged! (< 1 Tbsp)

Equipment & glassware

- Mixing glass
- Cocktail strainer
- Jigger for measuring cocktail ingredients
- Barspoon
- Vegetable peeler
- Small cutting board and knife
- Measuring cups and saucepan, for making grenadine
- Coupe glasses or Champagne flutes (for St. Valentine Cocktail)
- Champagne stopper, for leftover sparkling rosé
- A highball or Collins glass ~12-14 oz. volume (for Aperitivo Tonic)
- A straw (for Aperitivo Tonic)

*VS - means "Very Special", the youngest alcohol has been aged for at least two years. It can be also marked with 3 stars. VSOP - means "Very Superior Old Pale", it is also referred as Reserve or Old. The youngest alcohol has been aged for at least four years.

RECIPES

ST. VALENTINE COCKTAIL

Makes 1 cocktail

1 ½ oz. Cognac or bourbon

½ oz. rose grenadine

2 dashes chocolate bitters

2 oz. sparkling rosé, to top

Lemon twist, for garnish

Combine all but the rosé in a mixing glass. Fill three-quarters up with ice. Stir rapidly for 20 seconds. Strain into a coupe or Champagne flute. Top with 2 oz. sparkling rosé.

Using a vegetable peeler, take a long, wide piece of lemon peel, about 3"x1". Express the oils from the peel onto the surface of the drink, then twist it up into a spiral and place in the drink, hanging a bit of peel over the lip of the glass.

APERITIVO TONIC (non-alcoholic option)

Makes 1 drink

2 ½ oz. cold brew

¾ oz. rose grenadine

2 dashes chocolate bitters (optional)

A tiny pinch of salt

3-4 oz. tonic

Orange wedge, for garnish

Combine the cold brew, grenadine, salt, and bitters (if using) in a highball or Collins glass. Stir briefly. Fill with ice. Top with tonic. Garnish with an orange wedge and serve with a straw. Stir again before enjoying.

HOW TO MAKE GRENADINE

Combine ½ cup pomegranate juice and ½ cup sugar in a pot. Simmer and stir until sugar is just dissolved. (Don't heat mixture longer than you have to, we want to keep the water-to-sugar ratio in check.) Allow to cool. If using rosewater, add it, beginning with ½ teaspoon and adding more to taste. Stir to combine. Date, label and store in fridge.

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