



## Straight Up

Boston bartenders shake things up in the world of cocktails

[< Back to front page](#)

Text size [-](#) [+](#)

## Spring in bloom

Posted by Josh Childs March 26, 2013 10:19 AM

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4



1



0



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3



One of the wonderful things about growing up in Washington, DC was the spring: cherry blossoms around the tidal basin and Jefferson memorial are something to see. Here, we get a foot of snow March 19th, or as I well remember 16 years ago a foot and a half April 1st- no joke. But the warmer weather will eventually come (we're getting there) so let's get prepared with some Spring libations from around the city.

Warmer weather cocktails seem perfect for a trifecta between **Bully Boy Distillers**, **Bonnie's Jams** and a great bartender (or in this case two). These jam cocktails are made with pure ingredients without the use of pectin and less than half the sugar of commercial jams, letting bartenders can show off bright spring flavors such as peach, strawberry and rhubarb without artificial flavorings or heavy syrups.

### **Toast & Jam by Kevin Martin**, Bar Manager, **Eastern Standard**

Leave it up to Kevin with a perfect double entendre- the cocktail has toasted bread with jam notes from Bully Boy's White Rum, bitters and Bonnie's Strawberry Rhubarb Jam but add champagne and your giving a toast.

1 oz room temperature Strawberry/Rhubarb Jam, 1 oz Bully Boy White Rum, .5 oz fresh lemon juice, .5 oz Bauchant Orange Liqueur, 1 dash Peychauds Bitters.

Mount ingredients into a mixing glass, add ice and shake until properly diluted. Double strain into a champagne flute and top with 2 ounces of cava.



**Franklin's Ghost by Vikram Hegde, Head Bartender, ICOB**

"Bully Boy White Whiskey and Bonnie's Strawberry Rhubarb Jam, the name Franklin's Ghost pays homage to the rumor that Benjamin Franklin first introduced rhubarb seeds to the American East Coast, while white whiskey delivers an ethereal, ghost-like quality to the cocktail with nuttiness from Benedictine and Orgeat (almond syrup). The small pinch of salt integrates the flavors while masking any underlying bitterness, resulting in a bright, smooth cocktail."

1 oz Bully Boy White Whiskey, .5 oz Benedictine Liqueur, .5 oz Orgeat syrup, .5 oz fresh lime juice, 1 dash Peychaud's Bitters, 1 pinch of salt, 2 barspoons Bonnie's Strawberry Rhubarb Jam.

Mount all ingredients in a mixing glass, add ice and shake. Strain into a lowball over ice. Mint sprig garnish.

