GINGER'S RECIPE CARDS

CLAWED-FASHIONED

THE BAR

Two sugars. Always two. One for me, and one for whoever is watching me stir. The bourbon does the rest of the talking, which leaves my hands free.

MAKES 2 COCKTAILS

2 demerara sugar cubes
4 dashes aromatic bitters
2 tsp water
4 oz bourbon
2 large ice cubes
2 wide strips of orange peel
2 dark cherries, brandied

GINGERBREAD HORNS

THE OVEN

At least you can eat my horns. Brown sugar in the dough, red sugar on the tips. I never said I was subtle.

MAKES ABOUT 24 HORNS

3 cups (375 g) all-purpose flour
1 tbsp ground ginger
1 tsp ground cinnamon
¼ tsp ground cloves
½ tsp baking soda
½ tsp salt
¾ cup (170 g) butter, softened
¾ cup (150 g) dark brown sugar
½ cup (170 g) molasses
1 egg
Red sanding sugar, for the tips

Print at 100% (actual size), double-sided, flip on the long edge.
Heavy cardstock if your printer takes it. Cut on the marks.

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GINGERBREAD HORNS

TURN OVER FOR THE LIST

THE METHOD

1. Whisk the flour, spices, baking soda and salt. In another bowl, beat the butter and brown sugar until fluffy, then beat in the molasses and egg.
2. Mix in the dry ingredients until no flour shows. Wrap the dough and chill it for 1 hour.
3. Heat the oven to 350°F (175°C). Roll tablespoons of dough into 4-inch ropes, thick at one end and pointed at the other. Curve each into a horn on a lined baking sheet.
4. Brush the pointed tips with water and dip them in red sanding sugar.
5. Bake 9 to 11 minutes, until the edges are firm. Cool on the sheet for 5 minutes, then on a rack.

CLAWED-FASHIONED

TURN OVER FOR THE LIST

THE METHOD

1. Drop a sugar cube into each rocks glass. Add 2 dashes of bitters and 1 tsp of water to each, and crush the cube until it dissolves.
2. Add one large ice cube and 2 oz of bourbon to each glass. Stir for about 20 seconds, until the glass is cold to the touch.
3. Twist an orange peel over each drink so the oil lands on the surface, then drop it in with a cherry. Serve with eye contact.

ZERO-PROOF

Swap the bourbon for 4 oz of strong black tea, cooled, and use non-alcoholic bitters.

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