

2025 Tribune cocktails and recipes



Beneficial Ownership

Information to keep on file

1 ½ ounces Prairie Vodka or Broker's Gin
 ½ ounce Clear Creek Pear Brandy
 ¾ ounce lemon juice
 ¾ ounce hibiscus clove syrup
 Sparkling wine

Add first four ingredients into a cocktail shaker with ice. Shake and strain into a glass on ice. Top with sparkling wine.

Hibiscus (clove) syrup: 1 cup dried sorrel, 2 cups water, 1 cinnamon stick, 4 whole cloves, 1 teaspoons ground ginger, 1 cup demerara sugar; In a medium saucepan over medium low flame combine everything but sugar and let simmer, stirring, 5-10 minutes until the liquid is a deep red. Add sugar and increase heat a little. Bring just to a boil, then reduce heat and simmer for 10 minutes. Let cool and then strain into glass container. Refrigerate.

Capital Gains

No losses

1 ½ ounces gin
 ½ ounce sloe gin
 1 teaspoon Luxardo liqueur
 ¾ ounce lemon juice
 ½ ounce berry syrup
 Crushed ice

Shake both gins, liqueur, lemon juice, and berry syrup with cubed ice until chilled. Strain into a glass filled with crushed ice, and garnish with a spear of fresh berries.

Berry syrup: 1 cup fresh berries (recommend ½ cup blackberries and ½ cup raspberries), 2 cups superfine sugar, 1 cup water; Smash the berries into the sugar with a rubber spatula, then add water. Heat on low and stir occasionally until the sugar is dissolved (about 10 minutes). Do not let the mixture come to a boil, or you will lose the fresh taste of the berries. Take the syrup off the heat and let sit for 20 minutes. Strain through a fine mesh sieve. Can keep refrigerated for about two weeks.

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Mocktail!

Serves 5-6
 6 small sprigs fresh rosemary, plus several small sprigs for garnish
 ¾ cup sugar
 1 cup water
 1 ½ cups good quality peach nectar
 3 ripe peaches, pitted and sliced into thin half-moons (about 18 slices each) for the pitcher
 1 cup of Meyer lemon juice
 1 to 1 ½ cups water

Rosemary Syrup:

1. In a medium saucepan, combine the rosemary sprigs, sugar, and water, and bring to a simmer. Let simmer for about 10 minutes until slightly thickened and well-infused.
2. Remove from heat and strain. Discard rosemary sprigs. Let cool to room temperature before using.

For Lemonade:

1. In a large pitcher or container, combine cooled syrup, peach nectar, and lemon juice to make concentrate. Can be made ahead to this point and refrigerated 1–2 days.
2. When ready to serve, add peach slices and enough water (about 1 to 1 ½ cups) to dilute the concentrate to the right taste. Add ice right before serving. Serve a fresh rosemary sprig in each glass.

Serve these cocktails with some dazzling hors d'oeuvres.

Gougeres

1 cup milk
 1 stick unsalted butter
 1/8 teaspoon freshly ground pepper
 1 teaspoon kosher salt
 Pinch nutmeg
 1 cup all-purpose flour
 4 extra large eggs
 ½ cup grated Gruyere cheese plus an extra ½ cup for garnish
 ¼ cup freshly grated parmesan
 1 egg beaten with 1 teaspoon water for egg wash



Preheat the oven to 450 degrees. Line two large baking sheets with parchment paper.

Bring the milk, butter, salt, pepper, and nutmeg to boil in a large saucepan over medium heat. Remove from heat and add the flour. Stir vigorously with a wooden spoon until thoroughly blended. Return to heat and stir vigorously over medium low heat until the mixture comes together and there is a thin, dry coating of flour on the bottom of the pan, about 2 minutes. Transfer this to the bowl of a food processor fitted with the steel blade. Immediately add ½ cup of Gruyere, the parmesan, and the eggs, and pulse until the dough is smooth and thick .

Spoon the dough into a pastry bag fitted with a ½-inch plain round tip. Pipe onto the prepared baking sheets in 1-1 ¼-inch mounds, about 1 inch apart. With a wet finger, lightly press down the top of each puff. Brush egg wash lightly over the rounds of dough and sprinkle each with about ½ teaspoon of the remaining Gruyere cheese. Bake until puffed and golden brown, with the centers cooked through but still slightly moist, about 15 minutes. Makes about 38-40 puffs. Can be frozen for up to a month and reheated at 400 degrees for 5-6 minutes before serving.

Moroccan Tomato Jam with Whipped Feta

2 pounds plum or Roma tomatoes, cored and cut into 1-inch pieces

½ cup packed dark brown sugar

2 tablespoons apple cider vinegar

1 tablespoon grated peeled fresh ginger

1 teaspoon kosher salt

¼ teaspoon smoked paprika

¼ teaspoon red pepper flakes, or to taste

Combine all the ingredients in a Dutch oven. Bring to boil over medium high heat, stirring occasionally with a rubber spatula or wooden spoon. Lower the heat and simmer the jam, stirring occasionally, until thick and jammy, about 2 hours. You'll know it's done when you scrape a spoon across the bottom of the pot and little or no liquid fills the path.

Cool, then seal and refrigerate for up to two weeks.

Serve with whipped feta cheese and grilled baguette slices.