

# COGNAC CONNECTION CHALLENGE 2022 RECIPES



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SPIRIT DRINK  
WITH EUROPEAN  
GEOGRAPHICAL INDICATION



The Bureau National Interprofessionnel du Cognac (BNIC)—the entity promoting, protecting and developing the Cognac Geographical Indication and culture—created the online Cognac Connection program to educate and inspire cocktail professionals on the Cognac region and spirit, as well as to provide support during challenging times.

The heart of the campaign, the Cognac Connection Challenge, was a cocktail competition where professional US-based bartenders were asked to submit unique and inspiring Cognac-based recipes.

Partners Lynnette Marrero and Ivy Mix of Speed Rack, Cognac Educator Kellie Thorn (Beverage Consultant & Spirits Educator) and VinePair spirits writer Tim McKirdy had the delicate task of narrowing down 120 entries to 20 semifinalist cocktails to re-create and blind taste.

The ten bartenders who best showcased why Cognac works well in cocktails were selected as the official winners. Their wonderful recipes are included in this e-book for you to mix and enjoy at home.

*Cheers!*

## 2022 GRAND PRIZE WINNERS



- 1 -  
Alouette  
*Grant Jacobs*



- 2 -  
99 Aloha Shirts & a Tiny Umbrella  
*Sarah Troxell*



- 3 -  
Cognac / Camomilla  
*John Ware*

## 2022 WINNERS



- 4 -  
Alpine Wizard  
*Justin Brody*



- 5 -  
Volant Pardieu  
*Nat Froikin*



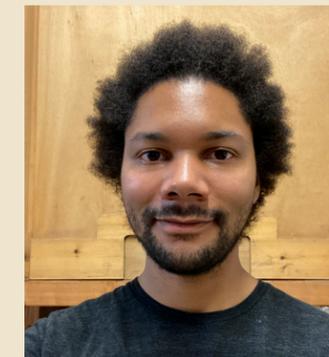
- 6 -  
La Mort d'un Roi  
*William Patton*



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Are We There Yet  
*Nicole Salicetti*



- 8 -  
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Bonsoir to Cognac  
*James Wieland*



- 10 -  
Against the Waves  
*Tara Yadgir*

# Alouette

*Created by Grant Jacobs*

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Cognac VS — 1.5 oz  
Oloroso Sherry — ½ oz  
Apricot Demerara Gum Syrup\* — ½ oz  
Angostura Bitters Garnish — 4 Dashes

- 1 | Combine all ingredients in a chilled rocks glass.
- 2 | Fill the glass  $\frac{3}{4}$  full with pebble or crushed ice, then churn for 10 seconds to dilute and chill. Fill the rest of the glass with ice.
- 3 | Garnish with a cinnamon stick and apricot fan.

## *\*Apricot Demerara Gum Syrup*

*Combine 9g Gum Arabic and 12g hot water, mix and allow to hydrate for at least an hour. In a saucepan, mix 150g Demerara Sugar, 63g Water and 150g of chopped apricots (about 2 apricots). Heat on medium-high heat, stirring constantly, until the mixture comes to a boil (about 3-5 minutes). Remove from heat, cover with a lid and let the mixture cool completely. Strain through a fine mesh sieve or nutmilk bag. Combine hydrated Gum Arabic with the mixture, and stir until fully incorporated.*



**GRANT JACOBS**

 @grantjacobs\_

*Grant Jacobs is the Head Bartender at Genever in Los Angeles, CA. Hobby baker, big time nerd and all around beer and spirits enthusiast.*



# 99 Aloha Shirts & a Tiny Umbrella

*Created by Sarah Troxell*

- Cognac VS — 1.5 oz
- Fresh lime juice — ¾ oz
- Pineapple vanilla syrup\* — ¾ oz
- Chinola Passionfruit liqueur — ½ oz
- Trader Vic Macadamia Nut liqueur — 1 bar spoon
- Salted coconut tincture\*\* — 1 dash

- 1 | Combine all ingredients into a shaker tin, shake for 10-15 seconds.
- 2 | Strain over fresh ice cubes into a double rocks (10oz) glass.
- 3 | Garnish with fresh mint, a pineapple wedge and a tiny umbrella!

### *\*Pineapple Vanilla Syrup*

*Combine 400 grams fresh pineapple juice, 400 grams granulated sugar, ½ oz vanilla bean paste and 8 dashes Angostura bitters in a bowl, whisk until sugar is dissolved. Do not heat to dissolve sugar.*

### *\*\*Salted Coconut Tincture*

*Combine 1 L (33 oz) everclear or any 190° neutral grain spirit, 8 oz coconut oil, melted and 200 grams kosher salt into a container with a tight fitting lid, whisk vigorously. Let sit for 24 hours at room temperature. Move container to freezer and freeze until the coconut oil has separated from the liquid and is a solid layer of fat. Remove block fat, strain through a fine strainer to remove any small pieces of coconut oil. The tincture is now ready to be moved into a bottle with a dash top.*



## SARAH TROXELL

 @barcheftrox

*Sarah Troxell has been working in hospitality for 16 years, basically since she was old enough to have a car and a job. Her dad told her if you have experience in a restaurant you will always be able to find a job - 16 years later, she has attended culinary school and worked just about every position in a restaurant. She fell in love with craft bartending and started pursuing it professionally about 8 years ago, combining her love for hospitality and guest interaction with the creativity of cooking and food and flavors. The most inspiring thing about food and beverage is that she will \*never\* know everything, but she is so hungry for all of the knowledge. She is a Speed Rack National winner and Bar 5 ready.*



# Cognac / Camomilla

*Created by John Ware*

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Cognac VS — 1.25 oz  
Fusion Verjus Blanc — 1 oz  
Chamomile honey — ¾ oz  
Cardamaro — ¾ oz\*

- 1 | Whip shake ingredients, add club soda directly to shaker and pour into a chilled Collins glass filled with ice.
- 2 | Top with more club soda if needed, express a lemon peel over the top of the drink and discard.
- 3 | Garnish with dehydrated lemon wheel.

**\*Chamomile Honey**

*Dilute clover honey 1:1 with double-strength chamomile tea*



## JOHN WARE

 @glass.ware

*Originally from Denville, New Jersey, John Ware has spent his entire working life in the bar and restaurant industry. After moving to New York City in 2011, he eventually landed his first job as a bartender and began to dive deeper and deeper into cocktails. A chance meeting got him a job at Danny Meyer's Maialino, where he fell in love with Italian wine, amaro and grappa. After that, he had the good fortune of training under cocktail titan Meaghan Dorman and then-head bartender Adam Minegar at The Raines Law Room, and the rest is history. These days, John can be found behind the bar at Forsythia, a beautiful little Italian restaurant on Manhattan's Lower East Side. Designing the program there represents a fusion of two his greatest loves: cocktails and Italian spirits and drinking culture.*



# Alpine Wizard

*Created by Justin Brody*

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Cognac VS — 2 oz

Green Chartreuse — ½ oz

Braulio — ¼ oz

Lime Juice — ¾ oz

Pineapple Gomme Syrup (Small Hand Foods) — ½ oz

Angostura Bitters — 2 dashes

- 1 | Clip the mint spring, leaving just the top two bunches of leaves; reserve.
- 2 | Add all ingredients except for the mint into a shaker tin.
- 3 | Top with ice and shake for ~10 seconds, double-strain into a large coupe.
- 4 | Clap the mint spring, run it around the rim of the glass and place it upside down on the rim, using one of the leaves to hold it in place.



## JUSTIN BRODY

 @whoisjustinbrody

After ten years of professional cooking and a growing love of tropical drinks, Justin Brody started experimenting with cocktails at home. He began his spirits and cocktail journey with blind spirits tastings with Adam Robinson after shifts at Deadshot in Portland, OR. He currently bartends at Takibi, a Japanese Izakaya focused on Pacific Northwest ingredients and producers. He was a part of the opening team there, working his way up to bartend under Lydia McLuen and Jim Meehan. He also operates a popup called Overcast in Portland alongside his partner, which serves nautical cocktails and charcoal-grilled Portuguese snacks. He continues to grow his understanding of spirits and cocktails and hopes to take his education as far as he can.



# Volant Pardieu

*Created by Nat Froikin*

- Cognac XO — ¾ oz
- Butter-Roasted Chanterelle infused Cognac XO\* — 1.25 oz
- Dolin Dry Vermouth — ½ oz
- Bonal Gentiane-Quina — ¼ oz
- Pineau des Charantes — ¼ oz
- Chamomile Simple Syrup\*\* — ¼ oz

- 1 | Chill a rock glass.
- 2 | Add a large ice cube to the glass and allow it to temper while you make the cocktail.
- 3 | Combine all ingredients into a mixing glass.
- 4 | Fill generously with ice and stir for 40 rotations (~25 seconds).
- 5 | The cocktail should be slightly under-diluted.
- 6 | Strain with a julep strainer over the tempered large cube.
- 7 | Garnish with a single, whole, fresh chamomile flower in the center of the cube.

### *\*Butter-Roasted Chanterelle infused Cognac*

*Roughly chop 150 g of Chanterelle mushrooms. Combine mushrooms with 100 g of unsalted French butter (or one of a similarly high fat content), and 4 grams of sea salt (preferably Maldon) to a heavy bottom pan. Over medium heat, cook mushrooms until the butter has a fine foam and has turned into brown butter and the mushrooms are roasted and fragrant. Strain butter off and reserve for other projects. In a freezer-proof container, zip-lock bag, or cryovac bag, add one 750 ml bottle of Cognac XO and 50 grams of the roasted mushrooms and seal. Let sit at room temp for 12 hours. Place the container in a freezer for at least 4 hours. Remove from the freezer and strain through a fine metal strainer making sure to press the mushrooms to extract as much of the infused Cognac as possible, filter through a 100-micron superbag. If you don't have one, a pre-wet cellulose conical filter or coffee filter works fine.*

### *\*\*Chamomile Simple Syrup*

*In a container add 5 grams of chamomile tea. Pour 500 mL (500 g) of boiling water over the tea and let steep for 30 minutes. Strain through a fine metal mesh strainer being sure to press the tea to extract as much liquid as possible. Filter a second time through a conical filter (e.g. coffee filter or cellulose). Weigh liquid and add an equal amount of fine cane sugar. Stir until combined and let cool.*



## NAT FROIKIN

 @natfroikin

Nat Froikin is a bartender and chef based out of Chicago, IL. Using his background in biochemical scientific research, Nat creates exacting, complex cocktails with an emphasis on ethical and sustainable production.

Most recently, Nat was the lead bartender at The Duck Inn, Bridgeport. When he isn't behind the bar, Nat engineers spirits for his own company, Mashke Midwest.



# La Mort d'un Roi

*Created by William Patton*

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Cognac VSOP — 1.5 oz  
Byrrh — ¾ oz  
Lustau Amontillado — ½ oz  
Cherry Cordial\* — ¼ oz

- 1 | Combine all ingredients in a stirring vessel, add ice and stir.
- 2 | Strain into chilled Nick and Nora.
- 3 | Garnish with an expressed orange peel.

### *\* Cherry Cordial*

*Combine 500 g of Cherry juice, 300 g white sugar, 2g citric acid and 1 pinch of salt in high quality blender. Blend on high for 2 minutes, until sugar is fully integrated. Let settle, pint and label. Good for one month.*



## **WILLIAM PATTON**

 @ramseydanger

Will Patton is the Beverage Director of Bresca and Jônt, Ryan Ratino's Michelin star concepts in Washington, DC. Will has been working with Chef Ratino for four years, helping construct the beverage vision of both concepts. Over that time, Bresca has been twice nominated for Cocktail Program of Year by the Restaurant Association of Metropolitan Washington as well as being recognized by an Award of Excellence by Wine Spectator and Best Cocktail Experience of 2022 by the Michelin Guide. He is a graduate of the BAR-5 Program and has achieved the WSET Level 3 Certification in Wine. Over the last decade, he has reached the National Finals of numerous cocktail competitions including Bacardi Legacy, Woodford Manhattan Experience and the Rémy Martin Bartender Talent Academy.



# Are We There Yet

*Created by Nicole Salicetti*

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Cognac VSOP — 1.5 oz  
Oloroso sherry — ¼ oz  
Lemon juice — ½ oz  
Genmaicha tea syrup\* — ½ oz  
Lavender bitter — 1 drop  
Angostura bitters — 1 dash

- 1 | Build all ingredients in shaker.
- 2 | Shake with ice and strain into chilled Nick and Nora.
- 3 | Garnish with miniature chamomile and rose buds.

### *\*Genmaicha Tea Syrup*

*Simmer 200 grams of water and steep 2 sachets of Genmaicha tea for 15 minutes. Stir in 400 grams of sugar until fully dissolved and let cool.*



## NICOLE SALICETTI

 @denadacocktail

*Starting out in concession as a young teen and then hosting in various Manhattan restaurants, Nicole Salicetti found her love for working behind the bar in the late nineties and her passion still burns strong. After acquiring a bar managerial position at a prestigious restaurant, she was given the much anticipated opportunity to express her creativity in the form of cocktail menus, featuring her own unique recipes. Her daily cocktail special was a favorite amongst restaurant guests, receiving recognition from her peers. Eventually Nicole began to really test her mettle against other industry pros by entering regional, national and even international cocktail competitions. She has numerous wins under her belt and is still competing.*



# Le Téléphone Arabe

*Created by Mark Sassi*

Cognac VS — 2 oz  
Coffee-infused Pedro Ximenez Sherry\* — ½ oz  
Artichoke Amaro (preferably Cynar) — ½ oz  
Le Téléphone Arabe Bitters\*\* — 4 dashes

- 1 | Combine all ingredients into a chilled mixing glass.
- 2 | Add Hoshizaki crescent ice and stir for ~20 seconds.
- 3 | Then strain into a chilled 5.5 oz Nick & Nora glass.
- 4 | Express with fresh lemon zest and garnish with a manicured lemon peel.

### *\*Coffee-infused Pedro Ximenez Sherry*

*Combine 1 tablespoon of medium roast coffee beans and 12 oz of Pedro Ximenez Sherry in a non-reactive container and allow to sit for 12-24 hours. Stir occasionally. Strain out coffee beans and bottle and refrigerate sherry until use.*

### *\*\*Le Téléphone Arabe Bitters*

*Combine equal parts Angostura Aromatic Bitters, Scrappy's Cardamom Bitters, and absinthe into a Japanese dasher bottle.*



## MARK SASSI

 @sassim

*Mark Sassi is the current bar manager at Rob Roy in Seattle, WA. He loves sharing the history of everything on the backbar and is always looking to expand his knowledge to continue to spread the love of cocktail culture. In his spare time, he explores the outdoors with his partner and his dog. He also is an avid musician and loves playing hockey whenever he gets the chance. Should you find yourself in Seattle, don't hesitate to stop by Rob Roy for an experience that is second to none. Mark would love to see you!*



# Bonsoir to Cognac

*Created by James Wieland*

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- Cognac VS — 1.5 oz
  - Lilet Blanc — ¾ oz
  - Suze\* — ½ oz
  - 20% Saline Solution — 2 drops
  - Orange peel — 1

- 1 | Combine ingredients in a mixing glass.
- 2 | Express the orange peel into the mixing glass and drop it in.
- 3 | Stir, serve up in a five ounce Nick and Nora.

\*Suze

*Infuse 500 ml Suze with 2.5g dried Chervil and 2.5g dried lavender flowers for 48 hours, shaking occasionally.*



## JAMES WIELAND

 @sentyun

James Wieland II is a bartender and amateur fermentor in his home town of Milwaukee Wisconsin. He graduated from UW- Milwaukee with a bachelors in Applied Linguistics and through the time since, he has also developed a deep appreciation for the technique and culture behind spirits and the preparation of them.

Through working in the food and beverage industry for half a decade, cultivating relationships and learning, he has grown fond of the knowledge, technique and relationship with the land spirits and fermentation play in concretizing culinary practices into culture. Just like language, there is a story to be told about a people and who they are in their relationship to the crops and botanicals of their environment, both in time and through time. Learning about and using spirits provides a lens into the past and present of a people's palate and permaculture. The art of fermentation and its complex systems fascinate Justin in its role with humanity's relationship to nature and our environment.



# Against the Waves

*Created by Tara Yadgir*

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Cognac VSOP — 2 oz  
Olive oil fat washed Manzanilla Sherry\* — ½ oz  
Lemon aperitif — ½ oz  
Peychauds Bitters — 2 dashes

- 1 | Stir all ingredients with ice until you reach a 33% dilution.
- 2 | Strain into a coupe and express a lemon peel over cocktail.
- 3 | Serve with a lemon peel.

***\*Olive oil fat washed Manzanilla Sherry***

*Pour 2 oz Manzanilla Sherry and ¼ ounces olive oil in a jar then shake vigorously. Place jar in refrigerator for 24 hours. Remove jar, scoop off hardened olive oil and then strain through a fine mesh strainer.*



**TARA YADGIR**

 @tarayadgir

Tara Yadgir has been bartending since 2015. After starting at a craft distillery in Pittsburgh, she moved to Arizona and has been bartending at a craft cocktail bar in Chandler.



# COGNAC

FRANCE

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Please drink responsibly

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