

### **THE 1634 BRIGHT AND SUNNY**

This is 1634 Meadery's nod to the **Dark and Stormy**. The Jason's Blunder mead has notes of strawberries, raspberries and cranberries. Ginger Libation or Goslings are good choices for the ginger beer.

4 oz Jason's Blunder mead, chilled

2 oz ginger beer, chilled

1 slice lime, for garnish

1. Fill a highball glass with ice. Pour mead over ice. Top with ginger beer.
2. Garnish with lime.

**Optional: Turn this into a Devil Mule by adding vodka and more lime!**

### **THE 1634 MEADMOSA**

Here the traditional mimosa's is switched up with Strhuberry (strawberry rhubarb) or Strawberry Fields (strawberry cinnamon) mead. In fact, any fruit mead will work to create a festive cocktail.

4 oz mead, chilled

2 oz Prosecco or Champagne, chilled

1. Pour mead into a chilled Champagne flute.
2. Top with Prosecco or Champagne or other sparkling white wine.

This can be turned into a sangria with the addition of a little brandy and some fresh or frozen fruit!

### **The '34 Sangria: The Crowd Pleaser**

1 bottle **Strawberry Fields** mead with 1 bottle of sparkling wine. Add sliced apples and / or pears. \*Can substitute any 1634 fruit mead and any in season fruit to change the sangria for the season!

### **STRAWBERRY 75**

**recipe credit:** abbigail hickey , c.k. pearl restaurant, essex, ma

(A "meadified" French 75)

2 oz 1634 Jason's Blunder mead

2 oz gin

½ oz freshly squeezed lemon juice

½ oz honey simple syrup (recipe follows)

1 oz Champagne

3 cranberries, for garnish

1. Fill a Boston shaker with ice. Add in mead, gin, lemon juice and honey syrup.
2. Shake and strain into a chilled Champagne glass. Top with Champagne.
3. Garnish with cranberries.

***I Mead Ah Diffusion***                      *Makes one drink*

**(From Brett Henderson** Bar Manager, *The Poynt*, Newburyport)

1 oz. 1634 Strawberry Fields Mead (Ipswich)

1 oz. Yellow Chartreuse

1/2 oz. Bully Boy Vodka

1/2 oz. House Lemon Cordial (*see recipe below*)

1 wheel of lemon

1. Combine all ingredients in a shaker with ice and shake vigorously.

2. Strain over a coupe-style glass heaped with freshly crushed ice.

3. Center a straw through the ice to the bottom of the glass. With a squirt bottle pour 1/4 oz. Giffard Cassis through the straw.

4. Garnish with a large sprig of lemon balm.

+ To enjoy with friends, quadruple the recipe, heap a scorpion bowl-style glass with ice, and serve with four straws. A martini glass or a beer goblet is a good alternative if no coupe is available. The recipe will fill an 8- to 10-ounce glass when strained over crushed ice. Henderson says crushing is easy at home with a blender.

### **House Lemon Cordial**

1 c. fresh lemon juice

1 c. Demerara sugar

1/2 c. Limoncello

2 c. warm water

1. Combine ingredients