

# SQUASH IT LIKE IT'S HOT

LAUREN PARTON OF LOEWS HOTEL, RURAL SOCIETY - CHICAGO



## INGREDIENTS *single serving*

1.75 oz Breckenridge Bourbon

.25 oz Fino Sherry

.5 oz Lemon Juice

.25 oz Orange Juice

1 oz Young Coconut Syrup\*

4 Tbsp Squash Mostarda\*\*

10 drops Curry Tincture

6 drops Tiki Bitters

1 oz Ginger Beer

## GARNISH

Smoking sage and oranges

Muddle squash mostarda, add all ingredients except ginger beer to tin, add ice and shake. Double strain into glassware. Top with ginger beer. Garnish.

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*continued...*

## **\*YOUNG COCONUT SYRUP**

Water from one young coconut, add equal parts sugar. Combine until fully dissolved. Add 1tsp kosher salt.

## **\*\*SQUASH MOSTARDA**

Red Onion, chopped  
1 tsp Espellette Pepper  
4 c Butternut Squash, chopped  
1 c Dried Cranberries  
1 c Honey  
.5 c Champagne Vinegar  
2 Tbsp Mustard Seeds  
1 Tbsp Dried Mustard Powder