



Jam Sessions With Bear's Smokehouse BBQ

PHOTOS BY WINTER CAPLANSON

If you think jelly is just for toast, you're missing out! *CT Food and Farm Magazine* sat down with Bear's Smokehouse BBQ Bar Manager Justin Morales to learn more about how jelly can be showcased during happy hour, too. Enjoy these creative twists on some of our favorite fall bevies.

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Lavender Dark 'n' Stormy

- 4 lime wedges
- Ginger beer
- 2 oz. rum
- 1 Tbsp. of lavender jam/jelly (We used Woodstock Hill Pure Lavender Preserv infused with handmade sachets of French lavender.)

Muddle lime wedges in a Collins glass. Add ice and fill with ginger beer until the glass is $\frac{3}{4}$ full. In a separate shaker, combine rum and lavender jam/jelly and shake well. Pour into ginger beer through a strainer and garnish with candied ginger or a lime wheel.



Blueberry Lavender Pisco Sour

- 1oz. egg white
- 2 oz. pisco
- 1 oz. simple syrup (equal parts sugar and water) or 1 tsp. granulated sugar
- 1½ oz. lime juice
- ½ oz. Hartford Flavor Company Wild Moon Lavender Liqueur
- 1 ½ Tbsp. wild blueberry jelly/jam (We used Woodstock Hill Preserves Classic Blueberry made with wild blueberries.)
- 4 dashes Angostura bitters

Combine egg white, pisco, simple syrup, lime juice, lavender liqueur, and blueberry jelly/jam in a mixing glass. Dry shake until blue and frothy. Add ice and stir. Pour into coupe glass through a fine strainer and add bitters. Garnish with fresh blueberries.