

TIME

Recipes: Meat-Based Cocktails

Want to freak out your friends? Start your party off by serving some fat-washed cocktails. That's the high-brow term for meat-infused drinks. And they're being served by some of the most famous bartenders in the nation, though if you talk to them, call them mixologists. They're that famous.

Smoky Sour

By Joel Stein

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Created by Gabriel Orta, W Hotel, South Beach, Miami

- 1 ¾ oz. bacon-infused cachaça (Leblon recommended; recipe below)
- 2 tbs. blackberry jam
- ¾ oz. lemon juice
- 1 rosemary sprig
- 2 blackberries

Add all ingredients into a shaker, add ice, shake and strain into a rocks glass, garnished with a rosemary sprig and two blackberries.

Bacon-infused cachaça

Cook 5 bacon strips in a pan, double strain and sieve the fat into a container, add 750 ml of cachaça and put in the freezer. After freezing, remove the fat.

Leblon Cocktail de Praia da Carne



Created by Bridget Albert, Southern Wine & Spirits, Chicago

- 2 oz. chorizo-infused cachaça (Leblon recommended; recipe below)
- 4 one inch chunks of grilled pineapple
- 1 oz. fresh lime juice
- 1 heaping bar spoon of light brown sugar

In mixing glass, add grilled pineapple, lime juice and sugar. Muddle until combined. Add chorizo-infused cachaça and ice. Shake ingredients well. Strain into a chilled cocktail glass. Garnish with a thin slice of grilled chorizo and mini pineapple leaf skewer.

Chorizo-infused cachaça

- 2 lbs. chorizo
- 750 ml cachaça

Slowly brown chorizo in a frying pan. Reserve rendered fat and 5 inches of the sausage link. Cool. Pour bottle of cachaça over cooled fat and sausage and set bottle aside. Let sit for 6-7 hours at room temperature. Remove sausage and pour remaining liquid into a non-porous covered container. Place container in the freezer until the fat is solidified. This may take up to 3 hours. Remove fat with a spoon. Strain mixture slowly into a coffee filter-covered glass container. Repeat the straining process until liquid is clear. Return liquid back into the cachaça bottle. Keep in fridge.