

## East Bay Cocktails

the craft of the cocktail. spirits. bartending. imbibing. music and life. as seen through the eyes of a bay area bartender, blogger and musician

WEDNESDAY, DECEMBER 7, 2011

### Old Man Winter



1.5 oz. Hennessy Black Cognac  
 1 oz. home-made "winter holiday" syrup\*  
 1 oz. lemon juice  
 .5 oz. Cocchi's Barolo Chinato  
 .5 oz. egg white

Dry shake

Add ice; shake well and fine-strain into cocktail glass coated with the oil from an orange peel (discard the peel)

Using an eyedropper, top the cocktail with a few decorative drops of home-made "winter spice" bitters\*\*

*\*winter holiday syrup is a mix of dried cranberries, fresh pomegranate, toasted walnuts, diced ginger, sugar and water*

*\*\*winter spice bitters has flavors of cinnamon, nutmeg, vanilla, and baked apple*



Posted by JAY CRABB at [11:50 PM](#)

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**QUESTION or COMMENT? Contact Me Now!**

For questions, comments, or just to say hi, email me at [jason.crabb@gmail.com](mailto:jason.crabb@gmail.com)

**Here's The Scoop**



**JAY CRABB**

I'm an enigma wrapped in a conundrum hidden in a puzzle deep within a riddle. I have a passion for cocktails, spirits, food and music. Welcome to my blog. Cheers!

[View my complete profile](#)

**Where Is Jay?**

East Bay: Living in Oakland, working in Walnut Creek. You can contact me at [jason.crabb@gmail.com](mailto:jason.crabb@gmail.com)

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**My Bar Tools**

**Jay Recommends:**



Uber Bar Tools  
 Projig US Multi  
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