

# PunkTorah's Kosher Cocktail Party

Edited By Patrick Aleph, Michael Sabani, and  
Sierra Kessler



## PunkTorah's Kosher Cocktail Party

PunkTorah is dedicated to independent Jewish spirituality, culture, learning and debate. We use web-based multimedia to showcase the innovative, insightful and interesting parts of contemporary Jewish spiritual life. We're bringing Judaism in the 21st century, kicking and screaming if we have to. [www.punktorah.org](http://www.punktorah.org)

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The OneShul Community Siddur

Birkat Hamazon: A Community Bencher

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The site includes simple ways to create and maintain the kosher lifestyle, as well as amazing recipes and articles on Judaism and eating. The website's simple-to-understand style is great for someone beginning to explore kashrut. As an outreach project, NewKosher fosters the future of Jewish food journalism through recruiting and developing culinary writers from the US and beyond.

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And Then There's Social Media

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Kiddush: An Introduction to Jewish Mixology .....	9
Kiddish? Kaddish? .....	9
This Isn't About Drinking .....	9
Tools of the Trade .....	9
Glassware FAQ .....	10
Ingredients .....	11
Spirits .....	12
Mixers .....	12
Other Stuff .....	13
An Ode to Simple Flavored Syrup .....	13
Do You Have Enough Pieces of Flair? .....	14
Mixology Midrash .....	14
Bloody Miriam .....	14
Seventh Day 7 & 7 .....	15
Mediterranean Orange Blossom .....	15
Jews of Long Island Iced Tea .....	15
Exodus Pomegranate Lemonade .....	16
Ginger Whiskey on the Rocks .....	16
Leviticus Punch .....	17
Blood Libel .....	17
Kosher Pickle-tini (aka Mary-tini) .....	18

PunkTorah's Kosher Cocktail Party

Genesis Pink Squirrel.....	18
Numbers Melon Cucumber-tini .....	19
The Didi Conn.....	19
The White Jewish Russian .....	20
Deuteronomy in the Dark.....	20
White Whine.....	21
<b>Chug Sameach: Jewish Holiday Drinks .....</b>	<b>22</b>
Rosh Hashanah Apples and Honey Martini.....	22
Yom Kippur Break-Fast Bitters.....	23
Sukkot Etrog Zinger.....	23
Simchat Torah Slammer.....	23
The Tu'besh Shot.....	24
Vashti's Crown (Purim).....	24
The Purple Gurple (For Passover Use Only) .....	25
Lag B'Omer Mint Julep .....	25
Shavuot Dairy Freeze.....	25
Hanukkah Nog.....	26
The Christmakah.....	26
Shabbat Oneg Melon Ball .....	27
<b>Essential Jewish Drinks.....</b>	<b>28</b>
Jewish Irish Coffee .....	28
Grown Up Chocolate Egg Cream .....	28
Dr. Brown's and Booze Buffet .....	29

## PunkTorah's Kosher Cocktail Party

Yiddish Beach Party .....	29
Vanilla Black Cherry .....	29
Levi Strauss Sarsaparilla .....	30
Orange Ginger Jews .....	30
The Sgarlato Special .....	31
Cel-Ray Anyway .....	31
Slivovitz 140 .....	31
Naked in the Garden of Eden .....	31
Bnai Mitzvah Spike in Da Punch .....	32
The Modern Tribe .....	33
Mani Bomb .....	33
The Bible Rapper .....	34
<b>NewKosher Nosh .....</b>	<b>35</b>
White Bean Hummus on Bruschetta .....	35
Simple Guacamole .....	36
Soy Cheese Flatbread with Caramelized Onion and Tomato .....	36
Perfect Cupcakes .....	37
Spinach and Chickpea Bourekas .....	38
Brandied Grapes .....	39
<b>How to Host a Tisch .....</b>	<b>40</b>
What Is A Tisch? .....	40
How Does It Work? .....	40
Anything Else I Need To Know? .....	40

PunkTorah's Kosher Cocktail Party

Drinking Meditation .....41

# Kiddush: An Introduction to Jewish Mixology

## KIDDISH? KADDISH?

A kiddush can be a kaddish. I would propose that kavanah, intention, is really what matters in ritual. A worthless kaddish said in vain is pointless compared to a kiddush with feeling. It's also worth stating that although the kaddish is an amazing blessing, we have yet to be in a minyan where kaddish is said with any more power than the kiddush. We suspect it's because kiddush and hamotzi lead immediately to dinner and that's the real reason why kiddush has so much more joy to it.

A kiddush and a kaddish are both covenantal. When we say kaddish as a group, we are sharing a bond of history, tradition, faith (however one defines that) and a vision of the future. Kiddush, when said with the same group, expresses those same values. The only real difference is the p'rei hagafen, the fruit of the vine.

## THIS ISN'T ABOUT DRINKING

This book really isn't about drinking. Yes, it has amazing cocktail recipes submitted by the PunkTorah family of volunteers, readers, staff and participants. But it's really a book about simcha, the overwhelming sense of joy that comes from celebrating the covenantal experience of Judaism.

This book is also about community. The PunkTorah community is self-supporting. We all pitch in to create amazing projects, including our vegan cookbook, OneShul community siddur and our popular bencher. All of our articles on PunkTorah, podcasts, prayer services and more come from people who are building independent Jewish life for anyone who wants it. Our hope is that this book will lead to Torah inspired cocktail parties all over the world.

And since we're all about HaShem at PunkTorah, the drinks we present here are inspired by passages from the written and oral Torah, Jewish holidays and events.

## TOOLS OF THE TRADE

G-d gave pretty detailed instructions in the building of the Mishkan. We're not quite that hardcore, but we do have some ideas that will make your home bar a success.

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Any well stocked bar includes:

- A jigger measure with half and quarter ounces marked
- Mixing glass (aka cocktail shaker)
- Measuring spoons
- Stirring rod or long cocktail spoon
- Bar strainer (may come with your cocktail strainer)
- Multi-tool can opener, bottle opener and corkscrew
- Small sharp knife (the best is a pairing knife used for slicing fruit)
- Cutting board (for fruit)
- Mortar and pestle or wood muddler
- Ice bucket and tongs
- Lemon/lime squeezer (also can be used to squeeze orange and grapefruits)
- Electric blender
- Novelty garnishes (cocktail toothpicks, umbrellas, drink rings to show which drinks belong to whom)
- Cocktail napkins
- Serving tray
- Small bowl or lipped plate (for sugar/salt rimming)
- Kiddush blessing (included in this book)

More experienced mixologists will also have:

- Small herb garden (for homemade simple syrups and funky garnish)
- Empty glass bottles (for storing homemade elixirs)
- Kitchen matches or lighter (for flame drinks)
- Cocktail garnish wells (kept in a refrigerator to hold cherries, olives, etc)
- Liquor cabinet and crystal decanters (for storing alcohol in a classier way)

## GLASSWARE FAQ

*Do I need fancy glasses to serve drinks?*

Like most things in Judaism, it's a matter of opinion.

Our experience is that guests are less worried about what you serve your drinks in, but what the drinks actually taste like.

Having said that, a martini just isn't a martini without a martini glass. Choose your path accordingly.

*Fine. I want the cool glassware. What do I really need?*

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Unless you plan on opening a tavern in your home, you really don't need a lot to be a cocktailian. Any sane person can get away with the following collection of glasses:

Champagne Flute: obviously, for champagne and sparkling drinks

Cocktail Glass: aka martini glass

Highball Glass: for over the top, served with lots-of-ice type of drinks

Old Fashioned Glass: for simple scotch-on-the-rocks style beverages. It can also serve as a punch cup

Wine Glasses: no brainer

Beer Glasses: also known as pounders or pints

Hot Mugs: for warm drinks

If you have the money, time and interest, consider parfait glasses and margarita glasses for blended drinks, punch cups, pony glasses, short stem oval glasses and tiki mugs.

*Won't red, plastic bar cups do?*

Seriously?

Yes, plastic will do if you have no choice and live on a desert island. But come on, glassware is cheap and readily available. Plus, if you're over 22 years old, it's time to start thinking beyond the dorm room. Not only that, but all that plastic is going to a landfill after your raging party. The least you can do for the environment, and out of respect for your guests, is to go higher end.

*Where can I buy inexpensive, cool looking cocktail stuff Mr. Rich?*

Any big box retailer or home superstore is going to have glassware and at least a minimal amount of home bar supplies. Thrift stores and estate sales are an amazing way to find antique and vintage pieces for very cheap, which in the long run are better because what's manufactured today may not withstand the test of time. Also, look for home brewing stores, kitchen supply stores and upscale liquor stores that sell cocktail kits. But be careful: some of the tools are cheaply made and wear down quickly.

## INGREDIENTS

So you have the tools. Now all you need is the stuff!

Every smart home bar has the following staples:

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Rum

Gin

Vodka (traditional, not flavored, as you can flavor yourself or buy flavors as needed)

Tequila

Whiskey or Bourbon

A word on cheap drinks: don't be fooled by the motto, "it's all the same, anyway." No! No! No! Life's too short to drink crummy alcohol, plus many knock-off spirits aren't actually what they say they are. There's nothing worse than making margaritas with fake tequila, only to discover that your nine dollar jug of yellow stuff is actually "tequila-style liquor" and tastes more like charcoal than spirits.

So how do we know what's good and what's not? Just go online! There are plenty of forums and reviews by people-in-the-know. And sometimes, the less expensive stuff is just as good as the premium name brand alcohol. Taste tests are done all over the country, so unless you want to do the testing all yourself, rely on the kindness of strangers to point you in the right direction.

## SPIRITS

Bitters, St. Germain, triple sec and all the other spirits should be purchased on an as-needed basis. One method for discerning what one may or may not like is to order a drink in a bar containing that ingredient. That's one way. Another is just to buy a small bottle and give it a shot. Just because you don't like it, doesn't mean a guest at Shabbat won't want it.

If you're anxious to have a fully stocked bar immediately, here's the quick and dirty list:

Amaretto

Bitters

Triple sec

Sloe gin

Sherry

Port

St Germain

Vermouth

Coffee liqueur

Just about anything can be made with this collection.

## MIXERS

Most mixers are interchangeable, but it's good to have this minimum for a professional cocktail party:

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Soda water (call it seltzer if you really want to be Jewish)

Cola

Tonic

Ginger beer (not ginger ale. Ginger ale is the weak goyish cousin to ginger beer, which has real flavor. Ginger beer is sold in glass bottles at any decent grocery store)

Orange, pineapple, and cranberry juices

Tomato juice or bloody mary mix

Cream (for dessert drinks)

The best mixers, truly, are the ones that come freshest or in glass bottles. High fructose corn syrup is an amazing way to kill any otherwise good drink. Specialty retailers will have the good stuff or you can order online. Also, vintage sodas such as Moxie and avant-garde sodas like Blenheim can turn your drinking frown upside down. Plus, they make you look incredibly hip to your guests.

## OTHER STUFF

Garnish is really just for fun and won't make or break your cocktail. So if you have a choice between Hawaiian parasols or gourmet, locally distilled spirits, choose the latter.

Lemon

Lime

Orange

Maraschino cherries

Olives

Tabasco or other hot sauce

Grenadine (pomegranate syrup)

Premium dark chocolate sauce

## AN ODE TO SIMPLE FLAVORED SYRUP

While one can go out and buy lavender syrup, Rose's lime syrup and others, it's really more fun to make them yourself.

The process is incredibly simple: dissolve equal parts sugar and water then cool. Simple syrup is a great way to sweeten any drink since sugar does not dissolve in cold water.

For flavored syrups, just add whatever you want and allow the flavor agents (orange peel, lime, rosemary, ginger, clove, etc.) to steep in the hot liquid like a tea bag. The longer it steeps, the stronger the taste. Store these concoctions in airtight bottles that can be purchased at any home brew store or use mason jars.

This process also allows you to make flavored spirits like citron vodka or ginger whiskey (included in this book). The only difference is that the alcohol should not be heated or it will burn off the alcohol.

## DO YOU HAVE ENOUGH PIECES OF FLAIR?

All Office Space jokes aside, lighting drinks on fire and throwing around bottles is for losers. Sorry.

One good thing to know is how to make salt and sugar rims. And that's easy.

In a shallow plate filled with water, wet the rim of a cocktail glass. In another plate, press the glass into salt, sugar, whatever. Turn the glass around and allow to sit undisturbed for a minute. Simple as that.

# Mixology Midrash

Midrashim are Jewish legends based on the hidden messages of the Torah. These classic drinks re-imagined by the PunkTorah community will spread l'chaims all over the place.

## BLOODY MIRIAM

*Patrick Aleph*

The classic Bloody Mary, though Miriam is the Hebrew name for Mary and since this is the PunkTorah drink book, it's only fitting.

- 1 1/2 ounce vodka
- 3 ounces tomato juice
- 1/2 ounce fresh lemon
- hot sauce (to taste)
- fresh ground pepper
- dash of celery salt
- grated horseradish
- lemon wedge and celery stick (garnish)

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Pour everything into a cocktail shaker with cracked ice. Shake well and strain into an iced highball glass. Garnish with lemon and celery (leaves included).

### SEVENTH DAY 7 & 7

*Patrick Aleph*

G-d blessed the seventh day and made it holy, so here's a drink based on the 7 & 7.

1 1/2 ounces 7 Crown blended whiskey

lemon lime soda

Serve in a highball glass with a small wedge of lemon and lime.

### MEDITERRANEAN ORANGE BLOSSOM

*Patrick Aleph*

Based on the Orange Blossom.

2 ounces gin

1 ounce orange juice

1/4 teaspoon sugar mixed with orange blossom water

Stir with ice and serve in a chilled cocktail glass with an orange slice.

### JEWS OF LONG ISLAND ICED TEA

*Patrick Aleph*

Jews in Long Island? Who would have believed it?!

3/4 ounces rum, tequila, gin, vodka, triple sec (there are many variations on this)

1 ounce lemon juice

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Cola

Lemon wedge (garnish)

Mix everything in a cocktail shaker and strain into a highball glass. Stir in cola and a lemon wedge.

## EXODUS POMEGRANATE LEMONADE

*Patrick Aleph*

"And upon the skirts of it thou shalt make **pomegranates** of blue, and of purple, and of scarlet, round about the skirts thereof; and bells of gold between them round about: a golden bell and a **pomegranate**, a golden bell and a **pomegranate**, upon the skirts of the robe round about" (Exodus 28:33-4)

1 1/2 ounces lemon/citron vodka

lemonade

pomegranate juice

lemon slice (for garnish)

Pour lemon/citron vodka over highball glass with ice. Fill with lemonade and a splash of pomegranate juice on top. Serve with a lemon slice.

## GINGER WHISKEY ON THE ROCKS

*Lucas Taylor*

cheap whiskey

fresh ginger, rough chopped with skins

mason jar

Mix cheap whiskey and chopped ginger root in a mason jar. Allow to sit for at least two weeks. Serve over ice.

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The ginger whiskey will make amazing hot toddies, or double your ginger intake by mixing infused whiskey with your favorite ginger beer.

### LEVITICUS PUNCH

*Patrick Aleph*

"in the fourth year **all the fruit** thereof shall be holy, for giving praise unto the LORD...in the fifth year may **ye eat of the fruit** thereof, that it may yield unto you more richly the increase thereof" (Leviticus 19:24-5).

6 ounces Hawaiian punch

3 ounces orange juice

3 ounces pineapple juice

1 1/12 ounces rum

Mix together and serve over ice with an orange slice and a maraschino cherry.

### BLOOD LIBEL

*Art Beaulier*

Blood libel is the belief that Jews use the blood of children in religious rituals. If you've heard people accuse you of this, then we highly suggest slugging back about ten or twelve of these delicious drinks. You deserve it.

On a completely different note, this drink is a kosher remix of a drink popular in the 1960's that involved Clamato juice.

10 ounces light beer

5 ounces tomato juice or bloody mary mix

lime slices (for garnish)

Mix in a 16 ounce beer glass. Be careful to pour beer slowly to avoid losing the beer taste.

## KOSHER PICKLE-TINI (AKA MARY-TINI)

*Mary Sgarlato*

Everyone knows about the dirty martini with a touch of olive juice. This drink goes in a similar direction, albeit a more kosher deli direction.

1 1/2 ounces premium vodka

Sweet and salty pickle juice (I use OU kosher certified Wickles Pickles)

Pour vodka into a sipping glass and add the juice from the pickle jar to taste.

## GENESIS PINK SQUIRREL

*Patrick Aleph*

“So their father, Jacob, finally said to them, "If it can't be avoided, then at least do this. Pack your bags with the best products of this land. Take them down to the man as gifts--balm, honey, gum, aromatic resin, **pistachio nuts**, and almonds.” (Genesis 43:11)

This drink is based on The Pink Squirrel.

3/4 ounce white creme de cacao

3/4 creme de noyaux

3/4 ounce heavy cream

chopped pistachio nuts (for garnish)

Shake all ingredients with cracked ice and strain into a cocktail glass. Serve chopped pistachios for garnish.

## NUMBERS MELON CUCUMBER-TINI

*Patrick Aleph*

"We remember...**the cucumbers and the melons**...but now our soul is dried away; there is nothing at all."

Based on the Melon Cucumber-tini by SKYY.

2 ounces melon vodka

1/2 ounce simple syrup

sprig of mint

fresh cucumber (sliced for muddling and garnish)

Muddle cucumber and mint over ice in a mixing glass. Pour in a cocktail shaker with vodka and syrup and shake.

Strain into a cocktail glass with a cucumber slice for garnish.

Note: to make the cucumber slices more attractive, peel the cucumber leaving strips of the skin on for a textured look.

## THE DIDI CONN

*Patrick Aleph*

You knew her as Frenchie in the film adaptation of Grease. This drink is dedicated to her and appropriately is based on the Pink Lady.

1 1/2 ounce gin

1 teaspoon grenadine

1 teaspoon heavy cream

pink cake decorating sugar

cherry (garnish)

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Shake well with ice, strain and serve in a cocktail glass with a cherry garnish for extra rockabilly points.

### THE WHITE JEWISH RUSSIAN

*Patrick Aleph*

That joke was way too easy.

1 ounce vodka

1 ounce kahlua, or other coffee liqueur

1 ounce heavy cream

Shake well with ice, strain and serve in an old fashioned glass.

### DEUTERONOMY IN THE DARK

*Art and Sara Beaulier*

"When thou comest into thy neighbour's vineyard, then thou mayest eat grapes until thou have enough at thine own pleasure; but thou shalt not put any in thy vessel" (Deuteronomy 23:24).

Inspired by the Miami and Manhattan "in the dark".

1 1/2 ounces gin or vodka

1/2 ounce light vermouth

1/2 ounce concord grape manischewitz wine

Mix in a mixing glass with six ice cubes. Stir until cold.

Pour in a martini glass with grapes for garnish.

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Variation: take out the vermouth and use one full ounce of wine. Garnish with grapes or cherries, and you have a Manhattan After Dark.

### WHITE WHINE

#### *Patrick Aleph*

A white mulled wine for people who fear the health properties in the tannins of red wine.

- 1 1/2 oranges (one orange zested and sliced for mulling, the other half as garnish)
- 2 bottles cheap dry white wine
- 2 cinnamon sticks
- 4 whole cloves
- white sugar (to taste)

Pour all ingredients into a stock pot and allow to sit until it reaches the taste you want. The more it sits, the more the alcohol will burn off and more pronounced the spices will be. Add more sugar if it's too dry.

# Chug Sameach: Jewish Holiday

## Drinks

Matzoh on Passover, roasted chicken on Shabbat, latkes on Hannukah... why do all the Jewish holidays have great food, but no great cocktails? This is where we at PunkTorah decided to get serious and dig deep into the culinary traditions of the Jewish world and come up with beverages that will make you say, "Oy!"

### ROSH HASHANAH APPLES AND HONEY MARTINI

*Patrick Aleph*

Who says apples have to be dunked in honey in order to celebrate the Jewish new year? Down it all at once with this "new classic" - just don't tell men it's an appletini, for fear it will ruin all masculinity for the next year.

1 1/2 ounces green apple vodka

1 ounce sour apple schnapps

1/2 ounce apple cider

honey (for drizzle)

sliced apple (for garnish)

Lightly drizzle the inside of a martini glass with honey. Set aside.

Combine apple cider, schnapps and vodka in a shaker with ice. Shake and strain into the martini glass and an apple slice garnish.

## YOM KIPPUR BREAK-FAST BITTERS

*Patrick Aleph*

Before the orgy of food begins, try this stomach settling digestif, based on the Bitters Highball.

3/4 ounces bitters

ginger ale (Canada Dry or something similar, nothing too spicy)

squeeze of lemon

Stir bitters and ginger ale with ice in a highball glass. A splash of lemon adds a nice kick.

## SUKKOT ETROG ZINGER

*Sara Beaulier*

This delicate blend of citrus and herb tea is like a drinkable sukkah.

1 1/2 ounce white rum

4 ounces lemon herbal tea, iced

splash of soda or ginger ale

Serve over ice. If you have an etrog, put a twist of the rind in the drink for garnish.

## SIMCHAT TORAH SLAMMER

*Hezakiah Levinson*

3 shots Metaxa

cream soda

Pour three shots of Metaxa in a large glass over ice and top off with cream soda.

## THE TU'BESH SHOT

*Naomi Rabkin - Jewish Food Alliance*

*Based on a recipe by Joel Silverman*

- 1 bottle nicely balanced red wine
- 1 bottle fresh pomegranate juice
- 10 chopped medjool dates
- 2 tablespoons fig jam
- 1 tablespoon olive oil (fruity/spicy/unfiltered)
- 1 teaspoon malt powder, this serves as the barley
- 1 bay leaf
- 1/2 teaspoon of salt
- the juice from 1/2 a lemon (can use more, if you desire)

Resuce over a high heat to a thick syrup. Taste while reducing and add more fig jam if additional sweetness is desired. Combine 1/2 ounce syrup with 2 ounces of gin (for large batches, use this 1:4 ratio) and shake hard over ice.

Strain into a cocktail glass.

## VASHTI'S CROWN (PURIM)

*Chava Barner*

- 1/2 ounce amaretto
- 2 ounce pineapple juice
- 3 1/2 ounces of dry champagne

Serve in a fluted glass.

## THE PURPLE GURPLE (FOR PASSOVER USE ONLY)

*Adam Oded*

Adam's exact words on Facebook were that it was "not as bad as it sounds". A friend immediately replied with "it's exactly as bad as it sounds". Don't say we didn't warn you.

1/2 ounce potato vodka

1/2 ounce manischewitz

Shake over ice and pour into shot glass.

## LAG B'OMER MINT JULEP

*Patrick Aleph*

Lag B'Omer is known for its emphasis on being outdoors, enjoying picnics and lighting bonfires. The inspiration for this drink actually came from Rivka Bowlin's Lag B'Omer menu in the NewKosher vegan cookbook that included Southern recipes. It doesn't get any more Kentucky than the mint julep... just make sure to celebrate Lag B'Omer under a nice old tree in the park.

1/4 cup mint syrup (made from equal parts sugar and water with muddled mint leaves)

1/2 cup Kentucky bourbon

sprig of mint for garnish

Serve in silver goblets or highball glasses with ice and a straw.

## SHAVUOT DAIRY FREEZE

*Hezakiah Levinson*

4 ounces pineapple juice

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4 ounces orange juice  
2 scoops coconut ice cream  
1 ounce cream of coconut  
4 1/2 ounces top shelf 100 proof rum

Blend together and serve in a large glass.

## HANUKKAH NOG

*Patrick Aleph*

Egg Nog is incredibly goyish. Yet it's worth pointing out that most egg nog at the grocery store is OUD. Funny how life works.

2 quarts kosher egg nog  
1 quart whiskey or bourbon  
1 quart rum or brandy  
grated cinnamon and nutmeg

Mix and serve in a punch bowl with grated spices on top.

## THE CHRISTMAKAH

*Patrick Aleph*

Like it or not, intermarriage is a reality. This drink is inspired by wassail, an English drink I learned about in fifth grade, which seems sketchier than it actually was.

2 quarts apple cider  
1 1/2 cups port, sherry, or omit for something the whole family can enjoy  
2 cups orange juice  
1/2 cup lemon juice  
8 whole cloves

## PunkTorah's Kosher Cocktail Party

4 cardamom pods  
4 cinnamon sticks  
dash of pumpkin pie spice mix  
whole apple, sliced thin for garnish

Pour it all together in a slow cooker and serve just in time for guests.

## SHABBAT ONEG MELON BALL

*Patrick Aleph*

Based on the original Melon Ball, this drink is also inspired by the melon balls served at every Reform or Reconstructionist's oneg.

3/4 ounce vodka  
3/4 ounce melon liqueur  
3 ounces orange juice  
2 ounces pineapple juice  
honeydew melon ball (garnish)

Mix ingredient together and serve in a highball glass with garnish. A little less pineapple juice and a splash of soda can also make a nice fizzy drink.

# Essential Jewish Drinks

## JEWISH IRISH COFFEE

*Patrick Aleph*

Middle Eastern coffee always has a nice cardamom/cinnamon/nutmeg taste. This McJewish coffee is like none other.

- 1 1/2 ounce blended whiskey
- 4 ounces coffee
- whipped cream
- cardamom sugar syrup (to taste)
- nutmeg and cinnamon (to garnish)

Make simple syrup with crushed cardamom pods, steeping the pods long enough to get the desired taste.

Mix coffee and cardamom syrup in a mug. Add whiskey and top with whipped cream and spices to garnish.

## GROWN UP CHOCOLATE EGG CREAM

*Patrick Aleph*

The chocolate egg cream is a mystery, since it has neither egg nor cream in it. Either way, this Jewish version of Yoohoo gets a nice kick in the tuchus with a shot of coffee liqueur. This recipe is based on the Smith and Kearns.

- 2 ounces coffee liqueur
- 2 ounces whole milk, ice cold
- U-Bet chocolate syrup

## PunkTorah's Kosher Cocktail Party

club soda to fill

Mix liqueur, milk and syrup together in a highball glass, mixing with a tall spoon until well combined. Slowly add soda water while stirring to get that classic deli-style egg cream head on top of the glass.

### DR. BROWN'S AND BOOZE BUFFET

*Patrick Aleph*

Dr. Brown's soda is a staple of the Jewish liquid diet. Dr. Brown's is so versatile that any number of drinks can be made from it. So we've compiled a buffet of drink possibilities for your next party. There are no quantities because if you think that having a party with Dr. Brown's soda is brilliant, then you're not the kind of person who follows instructions anyway. Also, if it says to use "good" or "cheap" booze, follow our advice... there was probably a good reason for it.

### YIDDISH BEACH PARTY

*Patrick Aleph*

rum

coconut milk

cream soda to fill

splash of pineapple juice

Mix coconut milk and rum to taste. Add cream soda to fill and a splash of pineapple juice. Serve with a cherry and some kind of umbrella.

### VANILLA BLACK CHERRY

*Patrick Aleph*

black cherry soda

vanilla vodka

Stir with cracked ice in a rocks glass.

## LEVI STRAUSS SARSAPARILLA

*Patrick Aleph*

Levi Strauss was the world's first Jewish cowboy (we have Kinky Friedman carrying on that tradition). While actual sarsaparilla is mega illegal, as sassafras root is apparently toxic, root beer is a pretty close substitute. This recipe is a modified version of the Tainted Love cocktail.

good whiskey

root beer

Mix over ice in a rocks glass. Make sure to wear blue jeans at the time.

## ORANGE GINGER JEWS

*Patrick Aleph*

My wife is obsessed with Gingers, those kids with bright orange hair, pale skin and freckles. Many a conversation (over drinks) has been had about an even stranger phenomenon of Jewish Gingers, who may one day surpass the population of non-Jewish gingers in the world and cause some kind of Irish pogrom.

ginger juice (made from putting fresh ginger into a juicer, or boiling minced ginger forever and cooling it in the freezer)

orange soda

cheap gin

lemon and cherry (to garnish)

In a large punchbowl, mix gin, orange soda and ginger juice to taste. Note that the ginger juice is very, very strong and you shouldn't use a lot. Serve in punch glasses with lemon and cherry to garnish.

## THE SGARLATO SPECIAL

*Patrick Aleph*

This drink was introduced to me in Athens, GA by my sister in law and was later dubbed The Sgarlato Special in tribute to my new family.

ginger ale (note that this works amazingly with Blenheim soda)

elderberry liqueur (such as St. Germaine)

orange vodka

lemon and lime (to garnish)

Serve in a tall glass over ice with garnish.

## CEL-RAY ANYWAY

*Patrick Aleph*

Honestly, Cel-Ray can be used as a soda substitute in any clear liquor drink. Our favorites include gin and Cel-Ray with lemon and vodka and Cel-Ray with lime.

## SLIVOVITZ 140

*Michael Sabani*

Slivovitz is the perfect mazel drink, meaning that the second something good happens (birth of a child, wedding, new job, etc.) there's no reason in the world why you shouldn't have a shot. Really, there's nothing you could (or should) mix with the stuff.

## NAKED IN THE GARDEN OF EDEN

*Patrick Aleph*

“And the eyes of them both were opened, and they knew that they were naked; **and they sewed fig-leaves together**, and made themselves girdles” (Genesis 3:7)

## PunkTorah's Kosher Cocktail Party

2 cups of dried figs, chopped fine  
1 cup local honey  
2 tablespoons lemon juice  
1 cup hot water

Pack figs into a small jar with enough room for liquid.

Stir together liquids until honey is dissolved. Pour into the jar and allow to sit for a few days.

To make the drink:

soda water  
minced figs and honey liquid  
1 1/2 ounces of gin or vodka

Combine vodka and soda. Add equal parts minced fig and honey/lemon liquid. Serve in a tall glass with ice.

## BNAI MITZVAH SPIKE IN DA PUNCH

### *Patrick Aleph*

While I don't condone spiking the punch while thirteen year old girls dance to Lady GaGa and boys act confused, this drink is great for a grownup boy-girl party. This recipe is inspired by the catering staff of the Spokane House Hotel in Spokane, WA.

3 bottles cheap sweet champagne  
1 gallon mixed citrus sherbet  
maraschino cherries, frozen strawberries and orange slices to garnish

Mix champagne and sherbet until well combined. Add floating pieces of joy and serve.

## THE MODERN TRIBE

*Jennie Rivlin Roberts and Web Roberts*

*ModernTribe.com*

Arak (a traditional liquor of the middle east, now very trendy in Israel)

2 oz Jack Daniels Tennessee Whiskey or other burboun

1 oz Stirrings Blood Orange Bitters

1/2 oz Lemon Juice

Rinse martini glass in Arak

Shake other ingredients with ice, pour into martini glass

Garnish with Jaffa orange peel or candied etrog peel

## MANI BOMB

*Boo Berry (Courtesy of Anna Sgarlato)*

Our friend Boo tried to develop a specialty drink for our wedding. This "double shot" is her interpretation of a Jew-ish wedding drink and frankly, is not something that should be drunk unless under the supervision of someone with more sense than you. This is the most goyish shot ever and is based on the drink The Red Headed Slut.

1 1/2 ounces peach schnapps

1 1/2 ounces jagermeister

splash of manishewitz

Pinch your nose and down in like a man. Follow with a very loud "oy vey!"

## THE BIBLE RAPPER

*Matt Bar*

[www.bibleraps.com](http://www.bibleraps.com)

Matt Bar and Ori Salzberg run Bible Raps, a cool project that uses hip hop to teach children Jewish text, history and spirituality. Clearly, Matt didn't try hard with his drink submission, but we love him and included it anyway.

40 ounce Budweiser (bottle or can)

Serve in a paper bag.

# NewKosher Nosh

What authentically Jewish cocktail party *doesn't* involve food? Our friends at NewKosher.org have developed these awesome appetizers to satisfy hungry guests who could-go-for-a-little-nosh between drinks.

## WHITE BEAN HUMMUS ON BRUSCHETTA

*Lacy LeBlanc*

### *White Bean Hummus*

2 cans great northern or other white beans, undrained

1 tablespoon oregano, chopped

garlic, peeled & chopped to taste

salt & pepper to taste

1 tablespoon olive oil

lemon juice to taste

Sauté oregano and garlic in olive oil until fragrant over medium heat, being careful not to burn the garlic. Add white beans & liquid from cans, salt, & pepper, cook until liquid has almost completely evaporated. Allow mixture to cool slightly and then pour into food processor. Add lemon juice (more juice yields runnier, but still tasty, hummus) & puree. Store in fridge.

### *Bruschetta*

tomatoes, cored & chopped

basil, roughly chopped

balsamic vinegar

Mix all ingredients & store in fridge until ready to use.

## SIMPLE GUACAMOLE

*Gabe McKenzie*

This is how I usually make guacamole. It is a fairly simple recipe that I use as a framework to spice up as I see fit.

2 large avocados

1 teaspoon lemon juice

1 teaspoon lime juice

1 clove garlic, minced

1 medium tomato, finely diced

kosher salt to taste

chili powder and fresh, finely chopped jalapenos/chili peppers (optional)

Halve avocados (be mindful of the large pit inside) and scrape out the avocado meat, with a spoon, into a medium mixing bowl. Continue by mashing avocado meat with a fork until it creates a smooth mixture. Add citrus juices, garlic, tomato and salt and mix together.

## SOY CHEESE FLATBREAD WITH CARAMELIZED ONION AND TOMATO

*Patrick Aleph*

1 bag Daiya cheese

flatbread (any kind will do including naan or pita)

1 jar garden vegetable pasta sauce

1 medium onion, sliced

dash sugar

2 tablespoons margarine or oil plus oil for crisping flatbread

salt and pepper

cherry tomatoes, sliced in half

## PunkTorah's Kosher Cocktail Party

Set oven to broil. Lightly spray or spread oil on flat bread. Broil until bread becomes crisp and golden brown. Set aside.

In a pan, sauté onion, sugar, salt, pepper in oil/margarine until onions are caramelized. Toss in tomatoes and cook for two more minutes.

On a cooled piece of crisp flat bread, smear a few tablespoons of pasta sauce. Cover with cheese. Add a small spoonful of the tomato/onion mixture.

## PERFECT CUPCAKES

*Anna Sgarlato*

After some experimenting, I came up with the recipe for the perfect chocolate cupcakes, made from scratch and really easy. My best friend Boo and I make these around Halloween as Graveyard Cupcakes. We top them with crushed chocolate cookies and stick in little plastic hands and graves that you find at party stores around Halloween. These are simple with delicious fluffy homemade cream cheese icing and sprinkles.

1 stick of salted butter (room temperature)

1 cup granulated sugar

2 eggs

1 1/2 cups all-purpose flour

1/2 heaping cup powder baking chocolate

1 teaspoon baking powder

1/2 teaspoon baking soda

1 cup whole milk

1/2 teaspoon vanilla extract

Sift together the flour, baking soda, and baking powder. If you are thinking about skipping the sifting, you best go get your sifter and get to it! Sifting is what makes well-made caked light and moist. In a separate bowl, cream the butter and sugar until fluffy. Add eggs & vanilla and beat well. Slowly add the flour mixture until well incorporated. Mix in the milk.

Bake at 350 degrees for 15-18 minutes or until toothpick comes out clean. Let cool completely and frost. If you are impatient, you can eat warm topped with ice cream.

### *Easy Cream Cheese Icing*

- 3 1/2 cups powdered sugar
- 1 stick of butter
- 1 8oz package cream cheese
- 1 teaspoon vanilla

Cream butter and cream cheese together. Add powdered sugar little by little until smooth. Add vanilla and food coloring of your choice. Mix. Frost. Decorate. Mmmm.

## SPINACH AND CHICKPEA BOUREKAS

*Emily Cayer*

Working with phyllo dough isn't difficult at all. Start by thawing it in the refrigerator overnight, and then the trick is just to move quickly to keep the sheets from drying out. Bourekas can be found in various guises all over the Middle East—in Israel they are often filled with cheese, spinach, or potato.

- 1 medium red onion, diced
- 2 cloves garlic, minced
- 10 oz. bag frozen chopped spinach, thawed and pressed
- 2 cups cooked chickpeas, mashed
- 1/4 cup nutritional yeast
- 1/4 cup rice milk
- Salt and pepper to taste
- 18 sheets phyllo dough
- Olive oil as needed
- Sesame seeds as needed

Over medium heat, sauté the onion, then add the garlic and cook a minute or two more. Add the spinach and chickpeas and cook, stirring, until heated through. Stir in the nutritional yeast and rice milk and simmer, stirring constantly, until the liquid is gone and the mixture is fairly dry. Remove this filling from the heat and set aside.

## PunkTorah's Kosher Cocktail Party

Working quickly, brush olive oil lightly onto the first sheet of phyllo dough, then top with another. Repeat until you have four layered sheets. Be sure to keep the unused phyllo dough moist by covering it with a damp (not wet!) towel.

Slice the dough in thirds the long way, then put 1/3 cup filling on the end of each slice. Turn the dough over to form a triangle, then repeat all the way up the slice of dough. Repeat with remaining dough and filling, pinching ends to seal, then brush each triangle with oil and sprinkle a few sesame seeds on top. Bake at 350 degrees for 25-30 minutes or until crisp and golden.

## BRANDIED GRAPES

*Sierra Kessler*

From a recipe dating back to 1808, this tasty and easy to make treat proves how much fun our great-grand bubbe and zaide were having!

a big mason jar

large, ripe grapes (any variety)

white sugar

white brandy

clean safety pin (don't eat it!)

Put a light layer of sugar on the bottom of your jar. Before placing a layer of grapes, prick each one 2-3 times with the safety pin. This will help the juice leave and the alcohol enter the fruit. Make alternating layers of fruit, and sugar, until nearly full. Then, fill the jar with brandy and seal tightly. Store in a cool place for a few days, shaking and turning occasionally to make sure the sugar dissolves, and then enjoy!

Frugal tip: The juice, while now devoid of all alcohol, is now a tasty super-sweet syrup that can be used in other drinks, or mixed with seltzer for your non-imbibing friends!

# How to Host a Tisch

## WHAT IS A TISCH?

The tisch originated as a Hasidic celebration where Hasidim gathered around their Rebbe to hear stories, speeches, sing Jewish hymns and niggunim. Beverages and light snacking are central to the tisch experience, and as the tisch began to make its way into non-Hasidic circles, it took on a new face with group storytelling.

## HOW DOES IT WORK?

All one needs for a tisch is a table, chairs, and refreshments! The tisch itself goes something like this:

Gather around the table and offer drinks

Begin by announcing the theme of the stories

Offer some opening words and drink L'Chaim

Tell a story

Offer the next person to speak

The new speaker drinks to tisch

Repeat process

After the second person has spoken, lead a niggun. Then repeat the process again.

## ANYTHING ELSE I NEED TO KNOW?

A proper tisch involves a certain level of badgering. It's more than appropriate to interrupt, to heckle the speaker, and offer your own short insights. The only time it isn't appropriate is during a discussion on Torah (though that is open to debate).

## PunkTorah's Kosher Cocktail Party

Also, as people drunkenly tell stories, sometimes they'll veer off track and lose their place in the story telling. This moment of pause is the perfect time to yell "tisch"!

### DRINKING MEDITATION

*Alison Laichter*

*From the Jewish Meditation Center of Brooklyn's annual party, "Beer, Jews, and Enlightenment"*

Let's start by taking a few breaths and quieting and slowing ourselves down. You can close your eyes if you want to. Feel your inhalation start at your nose and guide your breath down into your belly. Pay attention to one cycle of breathe, extending your inhale and your exhale, really paying attention to what it feels like to breathe, getting curious about that subtle moment when an inhale transforms into an exhale. Feel yourself breathing and feel yourself being breathed, noticing how you don't have to chase after your breath- after you exhale, it will return on its own. Sitting upright, uplifted, and grounded, relax in your seat.

Now, open your eyes if they are closed, and pick up your drink, mindfully. Feel the weight of the cup, feel the temperature of the drink on your skin, feel the seat beneath you. Physically situate yourself. Notice your cup in your hand. Really look at it. Pay attention to what colors you see- the initial color that strikes you and also the more subtle colors that will present themselves as you pay attention and wake up to what's before you. Now, smell your drink. Again, see what smells you notice right away and what smells are more subtle.

Look at the cup in your hand; look at what your hand looks like holding the cup. Now look deeper into your experience, at what brought you to this moment. Think about what brought your drink to your hand- the person who might have poured your drink or handed you your glass, the store where it was bought, the cashier who rang it up at the register, the people who stocked the shelves, the truck driver who delivered the bottles to the store... Think of the people who made the bottles or containers, the materials that had to come together to create each bottle. Think of the farmer who cultivated the grapes or grains, the grapes or grains themselves, the soil, the sun, the rain.

## PunkTorah's Kosher Cocktail Party

Remind yourself of what brought you, the person holding this cup, to this moment. Think of your day, your week, your year, your life, how blessed we all are to be right here, right now in this moment. Feel gratitude for all of that.

*Baruch atah (Bruchah at) yah, eloheinu ruach ha'olam, borei pri hagafen:  
Blessed are you, eternal breath of life beyond and within, creator of the fruit  
of the vine.*

Gently bring your drink to your lips. Don't drink yet, though. Feel the sensation of the moment right before you drink. Savor that moment of expectation and desire. Fully feel it. Allow yourself to take a sip. Slowly, taste your drink in a way that you haven't before. With full attention and mindfulness: drink. Feel the liquid in your mouth, on your tongue, on your throat. Take another slow drink, and fully feel the experience of drinking.