

W.H. Harrison

Indiana Bourbon

Select Cocktail Recipes

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Harrison On the Rocks (or not)

The classic way to enjoy a really great Bourbon, especially if you're looking to experience its true character. Both Harrison Straight and Harrison Governor's Reserve are so amazingly smooth that we suggest you try them first "neat" (just room temperature in a small glass), and also "on the rocks" (with a small amount of ice added). For many of our fans, this becomes their favorite way to drink Harrison.

That said, we also encourage you to explore some of the cocktail recipes below:

Harrison Old Fashioned

Note to cocktail purists: This is a "new school" Old Fashioned, using squeezed/muddled fruit. We just like it this way – but Harrison Straight also makes a great old-fashioned Old Fashioned, too.

In a shaker with ice, combine:

- 3 parts Harrison Straight bourbon
- ½ part orange liqueur (Grand Marnier or similar)
- ½ part liquid honey
- 2 generous splashes of bitters

Squeeze one generous-sized orange wedge (or two smaller ones) into the shaker. Throw the used orange pieces into the shaker also, rind and all.

Shake vigorously – at least 20 times – to be sure everything gets dissolved and mixed well.

Strain into an Old Fashioned glass (or rocks or martini glass if those are handy). Shake gently while straining/pouring, to be sure you get all the liquid goodness out and into your glass.

Garnish with an orange slice.

Developed and tested with Kleptz Restaurant & Bar in Seelyville, Indiana.

The Sazerac

The Sazerac is thought by some to be the first American cocktail, created in New Orleans. The original recipe likely used Cognac or Brandy, but today's most common recipes call for Straight Rye. However, we love it with Harrison Governor's Reserve – the high-rye recipe really shines through, but still being a Bourbon gives it more balance and complexity.

First, sparingly pour Absinthe down the side of a rocks glass, all the way around, so that the glass is coated. Second, carefully peel a 2-3" strip of lemon peel from a fresh lemon, ideally including only the outer (yellow) skin, not the white rind underneath.

Next, in a shaker with ice, combine:

- 3 oz Harrison Governor's Reserve high-rye Bourbon
- ¾ oz simple syrup
- 3 generous splashes of bitters (we prefer Peychaud's for this recipe)

Shake well.

Check glass and dump out any excess absinthe that has pooled in the bottom.

Strain contents of shaker into glass.

Twist lemon peel to release lemon oil from its surface; rub the rim of the glass with it, then drop it into the drink.

The Harry Mary (Harrison Bloody Mary)

Bloody Marys have traditionally used vodka. Then people started experimenting with tequila. But, we've discovered that Bourbon gives a Bloody more character, complexity, flavor and depth. And, after a lot of experimenting, we believe that the taste profile of Harrison Straight Bourbon is uniquely suited for this drink. This is quickly becoming a Hoosier favorite for tailgating, weekend brunch, or just anytime you crave a Mary.

In a tall glass with ice, combine:

1 part Harrison Straight Bourbon

2 parts Bloody Mary Mix (we prefer Hoosier Momma's Original flavor)

Note: some recipes call for less spirit and more mix, but we like ours strong!

Stir gently. Garnish with veggies of your choosing: pickled carrot stick, celery stalk, etc.

If you typically "doctor" your bloody mary, e.g. with steak sauce, Worcestershire, etc. please do!

For a delicious extra touch, serve with a Benny's Bloody Mary Beef Straw.

Hangover gone!

Find Hoosier Momma's Bloody Mary Maker and Benny's Bloody Mary Beef Straws at your favorite retailer or online at HoosierMomma.com and BennysBloodyMaryBeefStraw.com.

Governor's Manhattan (a 'Perfect Manhattan')

After much experimentation – we order a Manhattan made with Harrison almost everywhere we go – we have concluded that the best way to do a Manhattan with our Harrison Governor's Reserve is the Perfect Manhattan variation, which uses a mix of sweet and dry vermouths.

In a shaker with ice, combine:

- 3 parts Harrison Governor's Reserve
- ½ part sweet vermouth
- ½ part dry vermouth
- 2 generous splashes of bitters

Shake well. Strain into martini-style glass. Garnish with maraschino cherry.

Afternoon Delight (low-cal, zero carbs!)

An afternoon break during a hard day's work on the farm – for decades a traditional favorite has been lemonade with a little Bourbon slipped in. It's a delicious treat, but with this recipe it's also super-easy to make, low calorie, and zero carbs! Not just for farmers anymore....

Make a glass, or pitcher, of Crystal Light lemonade.

Follow instructions on package, except when adding water, substitute Harrison Straight Bourbon in place of ¼ of the water called for.

Stir til well-mixed, serve over ice in a tall glass. Garnish with a lemon piece.

For some extra refreshment, use club soda in place of part or all of the water.

Created by us, while we were wishing for a refreshing Bourbon drink to sip by the pool in the sun, that didn't require a kitchen or full bar setup to make. Voila! Our friends loved it so much we started keeping a pitcher ready in the fridge...

For Ana

Bourbon and Chocolate! This drink is named in honor of Governor and President Harrison's wife, Ana. She was as much a public servant as her husband, through the trials of frontier life, wars, household moves, political campaigns and countless official events and ceremonies. Like her, this cocktail is serious and strong, yet delightful (which we achieved with a hint of chocolate).

In a shaker with ice, combine :

- 1 ½ oz Harrison Straight Bourbon
- ½ oz White Crème de Cacao
- 4-5 dashes Aztec Chocolate Bitters

Shake well, strain into a small, chilled tulip-style cocktail or wine glass.

Created by S. Bigley of the Bellagio, Las Vegas.

No. 9

William Henry Harrison was the 9th President of the United States. We think this delicious drink would have been classy enough yet also tasty enough to serve at any Inaugural Ball.

Place approximately 8 fresh mint leaves on the palm of one hand, then gently yet firmly slap them with the other hand. (Slapping fresh mint releases the oils, whereas muddling or crushing also releases bitterness, which we don't like.)

Place the slapped mint into a shaker with ice. Then add :

- 1 ½ oz Harrison Governor's Reserve
- ½ oz Apricot Liqueur (we suggest Marie Brizzard's Apry)
- 1 ½ oz Sweet & Sour
- 3 dashes Peach Bitters

Shake a few times – not excessively – and strain into a chilled rocks glass.

Garnish with a fresh lemon wedge.

Created by S. Bigley of the Bellagio, Las Vegas.

Old Tippecanoe

In 1811, then Governor W.H. Harrison led his fledgling Army to victory in the Battle of Tippecanoe, leading to his nickname "Old Tippecanoe" which played an important part in his winning Presidential campaign.

In a shaker with ice, combine:

- 3 oz Harrison Straight Bourbon
- 1 oz Amaro Nonino
- 3-5 dashes Orange Bitters
- ½ part Simple Syrup or Honey

Stir (or shake gently). Strain into a chilled martini-style glass.

Garnish with an orange slice.

This is a fusion of various recipes we've collected from fans over the past few months.

Harrison Peach Maple Old-Fashioned

Note you must start this recipe three days in advance, to allow time for the infusion. But it's worth the wait.

Step 1: Infusion

Start with a full bottle of Harrison Straight Bourbon and a fresh, ripe peach.

Pour out a glass of Harrison. Take a Nice Sip, and Enjoy.

(While this is simply fun, it also is necessary so as to create room in the bottle to add the fruit.)

Slice your peach into thin, narrow slices.

Sip More Harrison.

Stuff all of the peach slices down into the bottle. If necessary, pour a little more Bourbon out into your glass.

Recork the bottle and put it away for safekeeping for 3 days.

Step 2: Making the Cocktail

Retrieve your bottle of peach-infused Harrison.

In a shaker without ice, combine:

- 3-4 parts peach Harrison Bourbon infusion
- 1 teaspoon brown sugar
- 2 splashes Maple Bitters

Stir thoroughly to be sure the sugar is well-dissolved. If some peach solids pour out with the Bourbon, don't worry – this is fine.

After the mixture is well-dissolved in the shaker, add a few ice cubes, shake a few times to chill, then strain into an Old Fashioned glass or rocks glass. Optional: garnish with a slice of fresh peach.

Drink recipe created by T. Pederson of the Palace Kitchen, Seattle.

The Inversper

A fascinating combination of Bourbon and gin. We wouldn't have thought of it, but this drink manages to feature both without a quarrel between them. The end result is refreshingly dry and a beautiful pink color – Nick served it in a tulip glass, but if you use a flute people might easily think you're drinking a Rose Champagne.

In a mixing glass, combine :

- ¾ oz Harrison Straight Bourbon
- ¾ oz Bluecoat gin
- ¾ oz Dubonnet Rouge
- 2 dashes citrus bitters

Add ice and stir. Strain into glass and garnish with a lemon twist.

Created by Nick Hearin of Holeman & Finch and H&F Bottle Shop in Atlanta.

Strawberry Fields

If you think Bourbon is for the colder months, you haven't tried this. Fantastic Spring/Summer drink too! We stopped in to say hi to John at his home bar, and on a whim asked "make something with Harrison and Cointreau?" Without hesitation, he created this delicious treat. The name was inspired by his favorite band, The Beatles.

In a rocks glass, combine :

- 2 oz Harrison Governor's Reserve
- ½ oz Cointreau
- 2 large or 3 small/medium fresh basil leaves

Muddle the basil into the liquid. (not too much or it could turn bitter, but just enough to release the essence)

Next, add:

- Approx. 4 teaspoons strawberry puree (substitute: a quality daiquiri mix)

Stir to blend in puree. Add ice, top with club soda, and stir again gently.

Garnish with a fresh lemon wedge, or a fresh strawberry.

Created by John Aquino, Master Mixologist at Coast in Charleston, South Carolina. John is also a Founding Member of the Charleston Chapter of the U.S. Bartender's Guild.

Dirty Harry

Harry is short for Harrison, of course. This sounds like it will be a stiff, nasty, mean kind of drink, right? But it's not. It actually comes across a bit fruity and refreshing, though it is strong. The 'dirty' part only comes from the addition of Jager. You can serve this as a martini, or as a shot or shooter, your choice.

In a shaker with ice, combine :

- 1 part Harrison Straight Bourbon
- 1 part Jagermeister
- ½ part grenadine
- ice

Shake, strain into glass, and serve.

Harrison Allegheny

This is an old-old-school cocktail that we've started to see popping up on drink menus at places that study cocktail history. We've tested and perfected it for Harrison.

In a shaker with ice, combine :

- 1 part Harrison Straight Bourbon
- 1 part dry vermouth
- 1 part blackberry brandy
- 1 nicely sized lemon wedge, squeezed or muddled

Shake, strain into glass, and serve.

Harry the Elder

This is a great summer cocktail, and one that is so simple it can be easily batched in pitchers ahead of time for parties (just hold out the soda to top off the drink at time of serving.)

In a rocks glass with ice, combine :

- 2 parts Harrison Straight Bourbon
- 1 St. Germain elderflower liqueur

Stir. Then top it off with club soda (approximately the same amount as the elderflower). Garnish with fruit and serve.

