



**Mystery Writers
of America**

New York Chapter

OFFICIAL MWA-NY REVELS MIX-ALONG GUIDE



FROM DOUG HARRELL



The Micaelina

2 parts tequila

1 part triple sec

1 part lemon juice

1 $\frac{3}{4}$ parts water mixed with $\frac{1}{4}$ part honey

Mix ingredients over ice, and shake vigorously.

Pour into a martini glass and garnish with strip of lemon peel.

The “Micaelina” : A favorite drink of Commissario Salvo Montalbano of Vigàta, Sicilia (which he inexplicably named after my lovely wife, Michelle).

Montalbano had a margarita once, and liked it okay, but he prefers the taste of the local Sicilian lemons. So, he created the “Micaelina.”

It substitutes lemon juice for lime juice, and honey for agave syrup.



FROM CHARLES JONES

This is an easy one.

When my PI, Mike Maxwell, wants to hang out, he heads to Jimmy's, a tappy on Walnut Street in Philadelphia.

As he takes his seat at the end of the bar, the voluptuous Cleo asks, "What'll be, cowboy?"

They've played this game many times before. His response, as always is, "The usual, gorgeous."

His words are still hanging in the air when she has a shot of rye and a Miller High Life sitting in front of him. His day just improved.





FROM CATHI STOLER

Mystery author Cathi Stoler makes Jude Dulane's signature cocktail from the Murder on the Rocks book! To make it you'll need:

Cuervo Gold Tequila
Agave syrup
Chopped mango
Squeeze of lime
Jalepeno slices

Add tequila, agave syrup and chopped mango to blender. Squeeze lime over mixture. Blend.

Pour into martini glass. Garnish with jalepeno slices.

<https://bartendersguidetomurder.com/character-corner>



FROM DEB PINES

Here's my cocktail recipe. It is for a Dark and Stormy cocktail that Mimi, a reporter and relentless snoop, enjoys with her man Walt at a low point in *Beside Still Waters: A Chautauqua Murder Mystery* (2017), series Book #4.

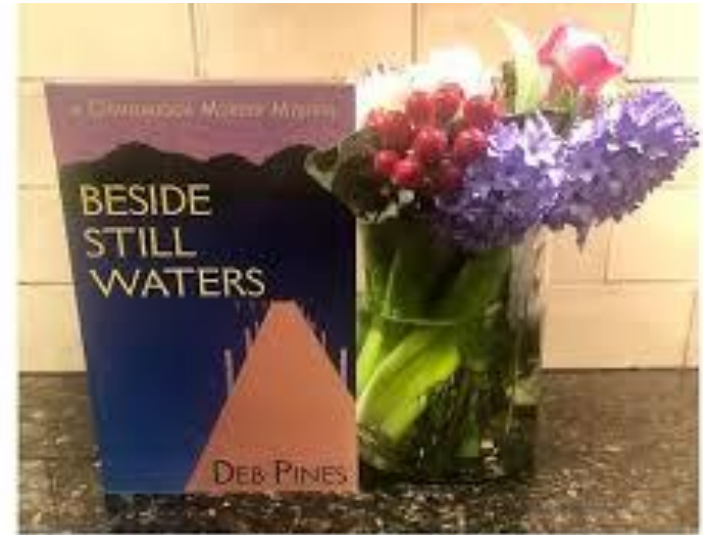
Walt, a foodie, makes each cocktail with:

2 oz. dark rum, Goslings

3 oz. ginger beer

Juice of a whole lime

Lots of ice





FROM CHELLE MARTIN

Andy Carpenter's holiday drink—a Jersey Dog. Mix 1/3 Leroux Rock 'n Rye to 2 parts Orange Juice. Andy enjoys these in the evening with his wife Laurie, especially after taking on another case because there was a dog involved. Cheers to David Rosenfelt, my favorite mystery author and fellow New Jersey native.





FROM ERICA OBEY

Doyle, the AI bot featured in my new Watson and Doyle series, is modeled on Philo Vance, S.S. van Dine's insufferable detective.* So I'm sending along Philo Vance's favorite drink, a Moraine Cooler.

The following is the standard recipe for a Moraine Cooler:

Lemon wedges

Orange Curacao

Reisling

This recipe makes four Moraine cooler cocktails, but you can alter the ingredients as needed. You can even make a pitcher of Moraine coolers and keep it on plenty of ice until needed. Put the lemon wedges in a cocktail shaker and muddle them with a long wooden spoon. Fill the cocktail shaker half-full with crushed ice. Add the orange Curacao and Riesling wine. Cover the cocktail shaker and shake vigorously for 20 to 30 seconds. Fill four highball or Collins glasses halfway with ice cubes. Strain the contents of the cocktail shaker evenly between the two glasses and top with chilled club soda. Garnish each glass with a lemon wheel and serve immediately before the ice melts.

Of course, just as Philo would only smoke regie cigarettes, he has his own preferences for a Moraine Cooler as well. As a footnote in *The Dragon Murder Case*** informs us, although

the standard recipe is "ordinarily made with Rhine wine, lemon juice (with the rind), Curacao, and club soda; but Vance always substituted Grand Marnier for the Curacao."

*Played by both Basil Rathbone and William Powell before they moved on to er... more illustrious detectives.

**Described by critics as "One more stitch in van Dine's literary shroud."



FROM OUR MASTER MIXOLOGIST

Here are some favorite recipes from Avalon Nash, bartender extraordinaire, and sleuth of the Bartender's Guide to Murder series by Sharon Linnéa. Her books share many recipes. These are from *Death in Tranquility* and *Death by Gravity*.



HOLLY AND BERRIES Martinis

HOLLY (Green)

3 oz. Green Pucker Schnaps or Sour Apple mix

2 oz. vodka

Splash of lemon lime soda (if desired)

Crushed peppermint or colored sugar for rimming

Rim martini glass by coating gently with Karo syrup and dipping onto crushed peppermint.

Put Schnaps and vodka into shaker with ice. Shake until cold.

Pour into Martini glass.

Garnish with candy cane.

BERRIES (Red)

3 oz. Cranberry Juice

1 oz. rosemary simple syrup

2 oz. Vodka

Lime wedge and cranberries for garnish



Rosemary Simple Syrup (make beforehand)

1 cup water

1 cup white sugar

1/4 cup rosemary leaves (or to taste)

Combine in pan. Bring to boil. Cook for one minute. Steep for 1 hour. Strain.

Put cranberry juice, simple syrup and vodka into shaker with ice.

Shake until well chilled.

Pour into martini glass

Garnish with cranberries and/or lime wedge



STRANGE GIFTS Gingerbread White Russian

Ingredients

1 1/2 oz Vodka of your choice

1/2 oz Kahlua

1/2 oz 1/2 and 1/2 or heavy cream (any milk product of your choice or milk substitute is fine as well)

1 1/2 oz Gingerbread simple syrup

Cinnamon sugar

Crushed gingerbread cookies

Whipped cream

Gingerbread Simple Syrup

Ingredients

1/4 cup honey

4 oz molasses 1/2 oz of fresh ground ginger

2 cinnamon sticks 1

teaspoon vanilla extract

1 cup water

In medium saucepan, combine all ingredients. Simmer on low heat and stir occasionally until all ingredients are combined, about 10 minutes. Remove from heat, let simple syrup cool and strain through small mesh strainer to clean out ginger and cinnamon sticks.

Method

In cocktail shaker, add vodka, kahlua, gingerbread simple syrup, ice and milk product of your choice. Shake all ingredients together until you have a nice frothy consistency.

Add cinnamon sugar to rim of glass.

Pour ingredients from shaker into rimmed glass. Top with whipped cream and crushed gingerbread cookies for garnish. Sip and enjoy!



NEW YEAR'S MORNING

Ingredients

6 oz Sparkling White Wine

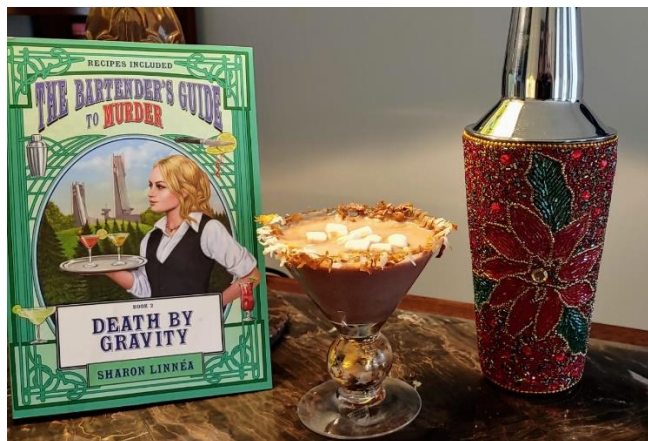
1/2 oz of Elderflower liquor

1 oz of Honeydew puree

Fresh honeydew puree

Cut honeydew in half and remove seeds, then cut off the outside of skin of melon. Dice the remaining flesh of the fruit into small pieces and put into food processor to make a nice silky honeydew puree. Set aside some chunks of honeydew for garnish.

This drink is served in a wine glass or Collins glass over ice, stir ingredients together (do not toss or shake as sparkling wine will create a fizzing effect) garnish with fresh honeydew on a skewer and add fresh honey or a small piece of fresh honey comb on top of honeydew



Put into shaker. Mix thoroughly. Strain into glass. Descend into bliss.

Avalon Nash, via Sharon Linnéa

DEATH BY GRAVITY

Hot Chocolate Martini

1-1/2 oz. Vanilla Vodka

1/2 oz Creme de Cacao

1/2 oz. Godiva White Chocolate liquor

1-1/2 oz. Frozen Hot Chocolate Mix (just the powder)

1/2 & 1/2 (optional)

For rimming: flaked coconut (toasted if desired)

Marshmallows for garnish