

THE
Ming River
Cocktail Book

ILLUSTRATED BY
CHRISTINA CHUNG



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Cocktail Book

明江白酒雞尾酒手冊

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Preface

MIXING
WITH BAIJIU

NOT MIXING
YOUR
BAIJIU UP

ABOUT
MING RIVER
SICHUAN
BAIJIU

MIXING WITH BAIJIU

“Baijiu cocktails, is that even a thing?” It’s a question that comes from both sides of the Pacific, though with somewhat different intonation. Chinese drinkers understand baijiu to be a drink served neat, at room temperature, and preferably alongside fiendishly spicy dishes. If they add any flavor, they will do so in the form of an infusion. And Western drinkers? Well, they hardly understand baijiu at all.

So why a baijiu cocktail book? Because we can, we should and indeed we must.

In recent decades China and the world beyond its borders have become increasingly interconnected. Western wines, whiskies and other libations have become commonplace in Chinese bars and nightclubs, and Chinese baijiu is slowly but surely creeping into bars and restaurants in the West. But such drinking typically happens at a distance.

This is, in a word, unacceptable. Nothing could be more anathema to drink, which has encouraged communion and intermingling since the beginning of time. Thus, in the name of our shared purpose we strongly suggest the mixing of baijiu with other global liquors.

The good news for readers is that baijiu is a highly versatile spirit. Ming River Sichuan Baijiu is fruity, funky and floral. It plays nicely with citrus and bitters, and is equally at home in a tropical drink, sour or highball. The possibilities are endless, and baijiu’s cocktail potential is largely untapped.

There is no canon, and that’s part of the fun. At this stage in the game, bartenders who make an original baijiu cocktail may be reasonably certain they are breaking new ground and paving the way for the bartenders who will come later.

So remember: There are no rules when it comes to baijiu cocktails. What we have included in this slim tome is a selection of some of our favorites, ranging from the simple and straightforward to the obscure and complex.

Use them as the starting point for a journey that will take you halfway round the globe and back again.

NOT MIXING YOUR BAIJIU UP

A word of caution before you set out: Not all baijius are created equal. Baijiu is a category of Chinese grain spirits, with several different styles made in many different ways and with different ingredients. Two baijius can be as distinct as vodka is to tequila, so swapping out one baijiu for another in a cocktail recipe can lead to disastrous results.

All of the recipes listed in this book were made with Ming River Sichuan Baijiu, a so-called “strong-aroma” style baijiu that originates in China’s southwest. It is the most popular type of baijiu in China and, in our humble opinion, the most representative of the category. Its flavor is meant to complement Sichuan’s legendary cuisine, which is loaded with chilis, pepper and garlic.

For best results always make these recipes with Ming River. If you absolutely must use another baijiu—and we

really can’t understand why you would—please make sure it is of the same strong-aroma style.

ABOUT MING RIVER SICHUAN BAIJIU

Ming River Sichuan Baijiu is a unique blend from China’s oldest distillery: Luzhou Laojiao, located in southwestern China’s Sichuan province. It was developed with the skill of China’s finest blenders and the input of America’s top bartenders.

We created Ming River to share something unmistakably Sichuanese with new audiences. It is a current that flows from the Ming Dynasty to the present, from China to the world. It reflects more than twenty generations of technical ingenuity and a strong sense of place.

It is a baijiu made for the backbar that can stand proudly alongside the best drinks served at a traditional Chinese banquet. We commend it to you on your way to making the next great baijiu cocktail. *Ganbei!*

Recipes

HAND OF
DOOM
DAIQUIRI
NO. 2

LET'S GET
WEIRD

ATOMIC
DOG

GENERAL
MING

SPANISH
GALLEON
TRADE

BAIJU
BASIL
SMASH

BAIJU
FALLS

DANCE
MONKEY MILK
PUNCH

SICHUAN
MULE

THE PAPER
CRANE

THE CUBAN
BAIJU CRISIS

SPANISH
GALLEON
TRADE

WHITE
LOTUS

SMOKY
PINEAPPLE

THE LAST
CHARACTER

TIKI
NO. 1

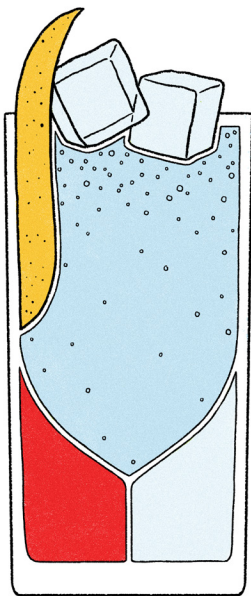
BUDDHA
BLESS

ELIXIR
OF THE
IMMORTALS
NO. 2

TRADER'S
TREASURE

WEI LEI
(TASTE BUDS)

CHANG'E



明將軍 *General Ming*

BY CHRISTIAN WU

1oz | 30ml Ming River
1oz | 30ml Sweet Red Vermouth
Tonic Water

—
*Pour baijiu and vermouth in a highball
glass over ice. Top with tonic water.
Garnish with a lemon twist.*

千紙鶴

The Paper Crane

BY DAVID PUTNEY

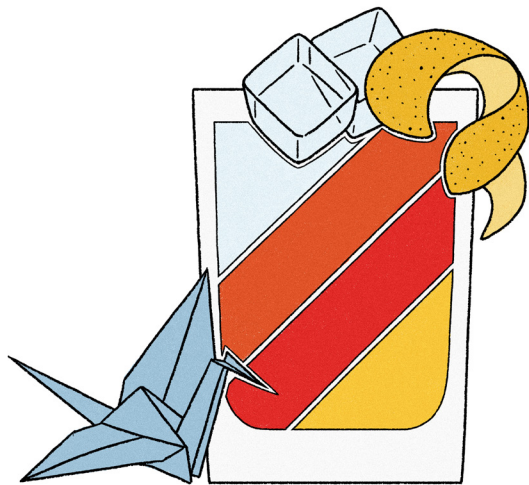
1oz | 30ml Ming River

1oz | 30ml Aperol

1oz | 30ml Amaro Montenegro

1oz | 30ml Lemon Juice

—
Shake over ice. Garnish with an orange peel and an optional paper crane.





巴蜀之騾

Sichuan Mule

BY PHUM SILA-TRAKOON

1 $\frac{1}{3}$ oz | 40ml Ming River

1 $\frac{1}{3}$ oz | 40ml Apple Juice

$\frac{2}{3}$ oz | 20ml Lime Juice

Ginger Beer

—

Combine baijiu and juices in a copper mug over ice. Top with ginger beer. Garnish with thyme and pink peppercorns.

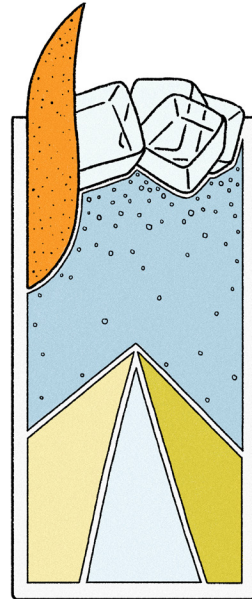
白蓮
White Lotus

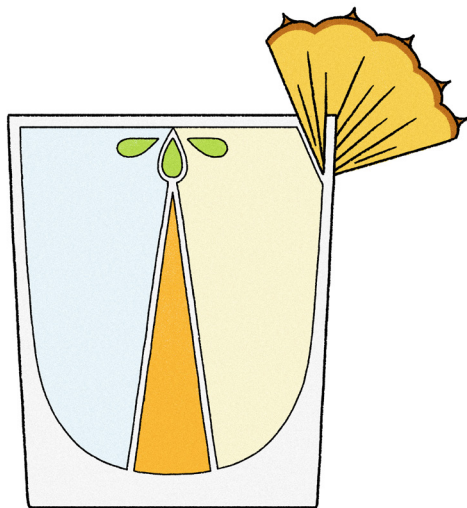
$\frac{2}{3}$ oz | 20ml Ming River

$\frac{2}{3}$ oz | 20ml White Vermouth

$\frac{2}{3}$ oz | 20ml Yellow Chartreuse
Tonic Water

—
Combine baijiu, vermouth and chartreuse in glass. Top with tonic water. Garnish with grapefruit peel.





煙燻菠蘿

Smoky Pineapple

1oz | 30ml Ming River

1oz | 30ml Mezcal

⅓oz | 10ml Agave Syrup

3 dashes Celery Bitters

—

Stir. Serve in a tumbler with a dehydrated pineapple wheel.

念佛

Buddha Bless

BY JESSE SHAPELL

1½ oz | 45ml Ming River

¾ oz | 22ml Mattei Cap Corse Blanc

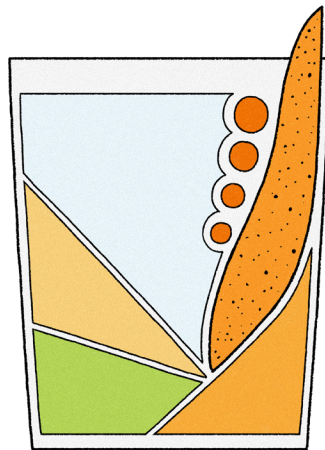
¾ oz | 22ml Lime Juice

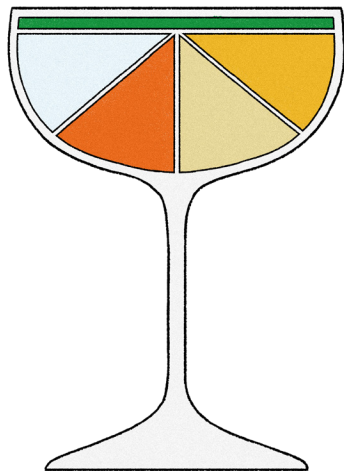
½ oz Celery Seed Syrup

1 generous dash Orange Bitters

Shake ingredients and strain over ice.

Garnish with an orange twist.





第二仙方
***Elixir of the
Immortals No. 2***

$\frac{2}{3}$ oz | 20ml Ming River

$\frac{2}{3}$ oz | 20ml Cointreau

$\frac{2}{3}$ oz | 20ml White Vermouth

$\frac{2}{3}$ oz | 20ml Lemon Juice

1 dash Absinthe

—

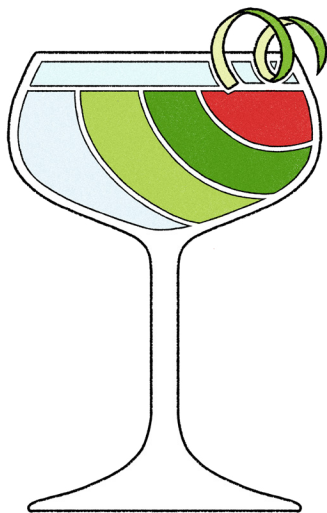
*Shake first four ingredients,
pour into a coupe, and spray absinthe
on top. If no spray is available, shake
all ingredients together.*

白酒羅勒碎
**Baijiu Basil
Smash**

1 $\frac{2}{3}$ oz | 50ml Ming River
1oz | 30ml Lemon Juice
 $\frac{2}{3}$ oz | 20ml Simple Syrup
10 Basil leaves

—
*Shake and fine strain.
Garnish with basil leaves.*





未字
**The Last
Character**

BY KAI WOLSCHKE

1½ oz | 45ml Ming River

⅔ oz | 20ml Green Chartreuse

½ oz | 15ml Maraschino Liqueur

.85oz | 25ml Lime Juice

1 dash Simple Syrup

—

Shake and strain into a coupe.

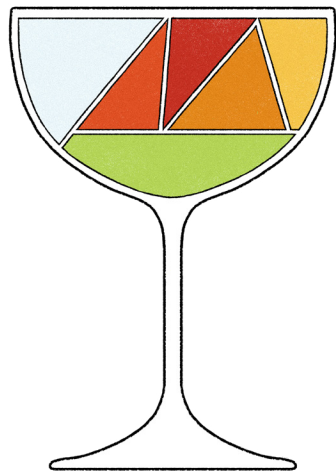
Garnish with lime peel.

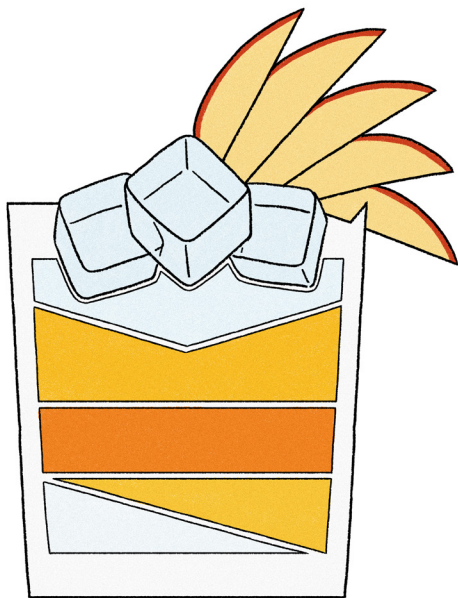
商賈之寶
**Trader's
Treasure**

BY SHANNON MUSTIPHER

1½ oz | 45ml Ming River
½ oz | 15ml Batavian Arrack
½ oz | 15ml Cynar
¾ oz | 22ml Lime Juice
½ oz | 15ml Pineapple Juice
½ oz | 15ml Honey Syrup (1:1)

—
Shake and fine strain into a coupe.





白酒瀑布
Baijiu Falls

BY FRANZ KÖNIGSBERGER

1oz | 30ml Ming River
.85oz | 25ml Bourbon
1oz | 30ml Apple Juice
 $\frac{2}{3}$ oz | 20ml Lemon Juice
 $\frac{1}{2}$ oz | 15ml Simple Syrup

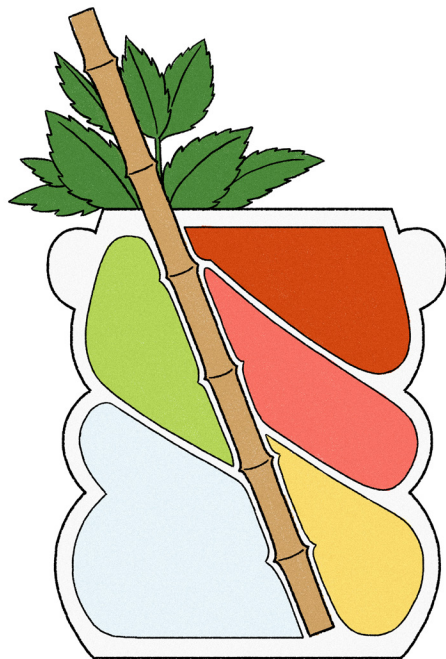
—
*Shake and strain into a rocks glass
over ice. Garnish with apple fan.*

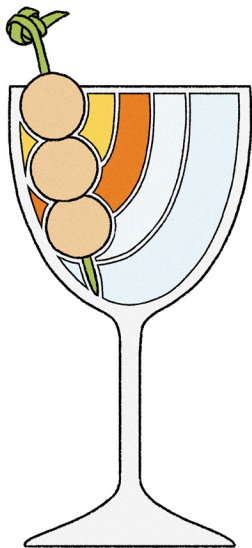
味蕾
Wei Lei
(Taste Buds)

BY JEF TATE

1½ oz | 45ml Ming River
½ oz | 15ml Brandy
¾ oz | 22ml Lime Juice
½ oz | 15ml Guava Syrup
½ oz | 15ml Falernum

—
*Build in a tiki mug. Swizzle with crushed ice.
Garnish with a mint bouquet topped with
fresh grated nutmeg.*





嫦娥 *Chang'e*

BY CSABA SCHNEIDER

1 $\frac{1}{3}$ oz | 40ml Ming River

$\frac{2}{3}$ oz | 20ml Hazelnut Liqueur

$\frac{2}{3}$ oz | 20ml Clarified Lemon Juice

$\frac{2}{3}$ oz | 20ml Simple Syrup

—

*Shake and strain. Garnish with
pearl onion spear.*

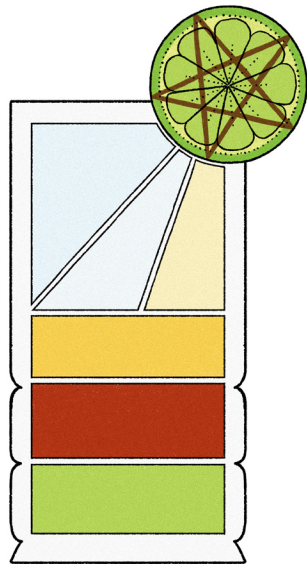
二號死命手

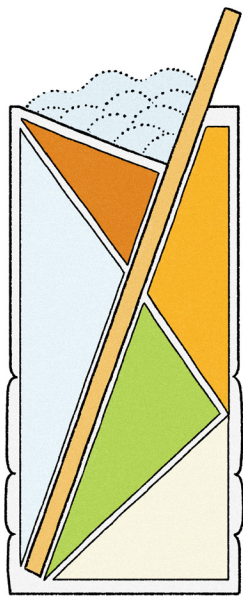
Hand of Doom Daiquiri No. 2

BY CHOCKIE TOM

- 1oz | 30ml Ming River
- ½oz | 15ml Overproof Jamaican Rum
- ½oz | 15ml White Rum
- ¾oz | 22ml Lime Juice
- ½oz | 15ml Malic Acid-adjusted
Pineapple Juice
- ¾oz | 22ml Cane Syrup

—
*Shake and strain. Garnish with
dehydrated lime wheel.*





一號提基
Tiki No. 1

BY DON LEE

1½ oz | 45ml Ming River
¾ oz | 22ml Coco Lopez
½ oz | 15ml Jamaican Rum
¾ oz | 22ml Lime Juice
¾ oz Passionfruit Puree

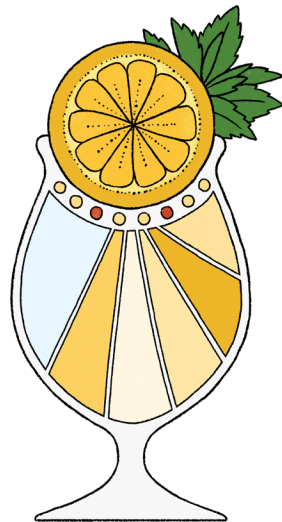
—
*Shake and strain into a mug
over crushed ice.*

奇怪吧
Let's Get Weird

BY ALICIA WALTON

1¼oz 37ml Ming River	½oz 15ml Orgeat
1oz 30ml White Rum	2 dashes Tobacco Bitters
¾oz 22ml Guasca Uchuva	6 drops Coconut Vinegar
¼oz 7ml Velvet Falernum	Mint
¾oz 22ml Lemon Juice	

—
*Shake and double fine strain over
crushed ice. Lavishly garnish with mint
and dehydrated lemon wheel.*





古巴白酒危機

The Cuban Baijiu Crisis

BY MICHAEL THURM

1 1/3 oz | 40ml Ming River

1/3 oz | 10ml Jägermeister

2/3 oz | 20ml Lemon Juice

2/3 oz | 20ml Simple Syrup

8 Mint Leaves

1 2/3 oz | 50ml Champagne

—
Shake all ingredients except Champagne over ice and strain into a coupe. Top with Champagne. Garnish with lemon peel.

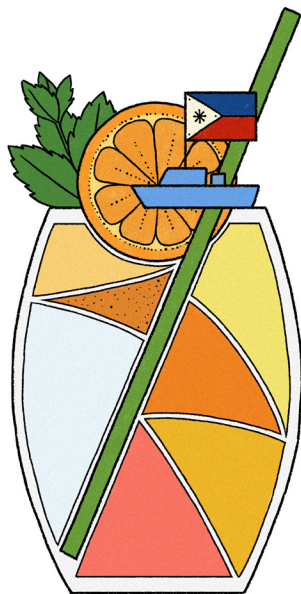
西班牙帆船貿易
**Spanish
Galleon Trade**

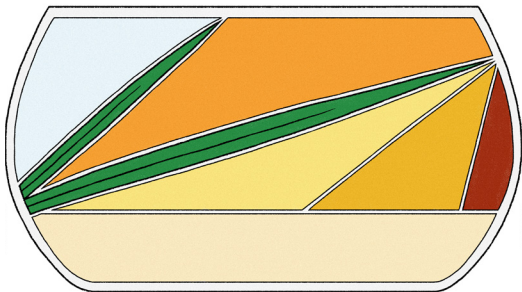
BY CHRIS TORIBIO

1oz | 30ml Ming River
¾oz | 22ml Dry Sherry
¾oz | 22ml
101-proof Bourbon
¾oz | 22ml Lemon Juice
½oz | 15ml Falernum

¾oz | 22ml
Passionfruit Syrup
(1:1 passionfruit
puree and sugar)
½ bar spoon
Curry Powder

Whip-shake. Pour into tiki mug and add crushed ice. Garnish with a bushel of mint leaves, a dehydrated orange wheel, and a toy boat hoisting the Philippine flag.





舞猴奶賓治

Dance Monkey Milk Punch

12oz | 350ml Ming River

17oz | 500ml Jasmine Tea

6¾oz | 200ml Soy Milk

6¾oz | 200ml Banana Syrup

5¾oz | 170ml Lemon Juice

1oz | 30ml Chocolate Bitters

2 Roasted Pandan Leaves

Pour milk into a punch bowl.

*Combine other ingredients in a pitcher
and stir well before pouring the mixture
into the milk. Stir again to combine.*

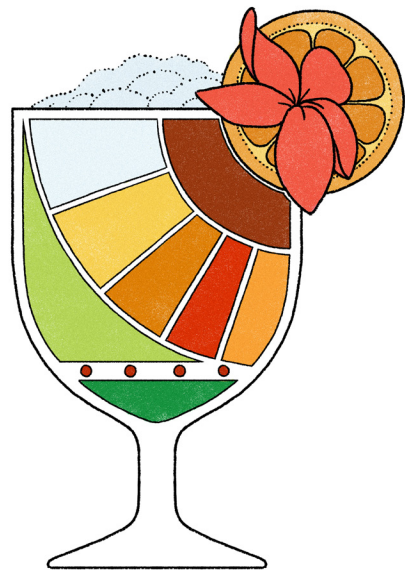
Refrigerate overnight and filter before serving.

原子狗
Atomic Dog

BY ERICK CASTRO

1oz | 30ml Ming River
1oz | 30ml Blackstrap Rum
½oz | 15ml Jamaican Rum
¾oz | 22ml Lime Juice
1oz | 30ml Pineapple Juice
½oz | 15ml Cinnamon Syrup
½oz | 15ml Orange Curaçao
2 dashes Angostura Bitters
2 dashes Absinthe

*Shake and strain into a hurricane glass
over pebbled ice. Garnish with orange slice,
cinnamon stick and orchid.*



乾杯

Ganbei!

TIME TO ENJOY



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