#### DRINK RECIPES TO ACCOMPANY

# Gun Curious: A Liberal Professor's Surprising Journey Inside America's Gun Culture by

#### David Yamane

## The Curiosity

This cocktail is strong and complex, like the book after which it is named

4 parts or 2 ounces of whiskey like Prichard's Double Barreled Bourbon

1 part or 0.5 ounces of coffee liqueur like Grind, Mr. Black, or Kahlua

1 part or 0.5 ounces of mezcal like Neta or your favorite

0.5 part or 0.25 ounces of amaro like Cynar or Amaro Montenegro

[Note: The amaro can be omitted if you don't care for it or have any on hand]

Stir or shake ingredients with ice and strain into a rocks class over ice or serve up in coupe glass. Garnish with a grapefruit peel.

### <u>Negroni</u>

This simple but classic cocktail is very bitter, like the book's author. The beauty of this cocktail is you can adjust the three main ingredients according to taste. You can also substitute bourbon or rye for the gin and make a Boulevardier. You can use rye whiskey and dry vermouth along with Campari for an Old Pal. Substitute mezcal for the gin for a Mezcal Negroni or Scotch for a Scotch Negroni.

1 part of gin like Drumshanbo Gunpowder Irish Gin or your favorite London dry gin

1 part Campari

1 part sweet vermouth like Carpano Antica, Punt e Mes, or whatever you have on hand

Stir or shake ingredients with ice and strain into a rocks glass over ice or serve up in a coupe glass. Garnish with an orange peel or orange slice wheel.

## Sandy's Dry Fire

I certainly do not want to suggest you need to drink alcoholic beverages to enjoy reading Gun Curious or any book. The real hero of my story, my beautiful wife Sandy, suggests the following "mocktail" for those who want to participate sans the alcohol.

Jalapeño pepper slices to taste (I use about 4)

Lime juice to taste (I use about 0.5 ounces)

Good quality ginger beer like Fever Tree or ginger ale like Freddie's from Buffalo Trace

Muddle the jalapeño pepper and lime juice in a highball glass. Add ice and top with ginger beer or ale. Garnish with a lime wedge.