



UNSUNG HERO
at **EMERIL'S**

Alexandria Bowler

ALEXANDRIA BOWLER

Lead Bartender & Bar Manager

4 YEARS AT EMERIL'S

WHAT IS YOUR ROLE?

My role is really two jobs: Lead Bartender and Bar Manager. I am also working on our new menu for seasonal recipes, so in addition to creating the cocktails, I will train the staff on how to make them.

WHAT ELSE WOULD YOU BE DOING IF NOT THIS?

I love education, so any opportunity for that is great, whether it's an online course or a fun, in-person class, such as an art class.

WHAT BROUGHT YOU TO NEW ORLEANS?

I came on the James Beard Women in Culinary Leadership and Scholarship to mentor under Ti Martin at Commander's Palace for six months. I stayed in New Orleans, returning to bartending because I liked the creative component and interaction with people. I worked at and managed French 75, which won a James Beard award during my time there. I then went to Sazerac Bar before coming to Emeril's.

"A cocktail like the daiquiri should be consumed while it is still laughing at you."



TRINITY DAIQUIRI

by Emeril's

YIELDS: 1 drink

INGREDIENTS

1.5 oz Cheramie Blanc Rum
 .75 oz fresh lime juice
 .75 oz Trinity Syrup (see below)
 7 drops Bay Leaf Oil (see below)

DIRECTIONS

Combine all ingredients in a shaker tin, add ice, and shake vigorously.

TO SERVE

Double strain into a Nick and Nora glass or martini glass. Garnish with 7 drops of Bay Leaf Oil.

BAY LEAF OIL

INGREDIENTS

16 oz grape seed oil
 ¼ pound fresh bay leaves

DIRECTIONS

1. Combine grape seed oil and bay leaves into a blender and blend on medium speed for 15 minutes for maximum flavor extraction.
2. Immediately put through a fine sieve into a bowl with an ice bath underneath the bowl and stir until well chilled to prevent rapid oxidation.

Notes: The Bay Leaf Oil can be stored without refrigeration but will last longer in the fridge. It can be stored for about three months, or until the color begins to oxidize away from vibrant green.



TRINITY/ POBLANO-CELERY SYRUP

INGREDIENTS

12 poblanos (deseeded and chopped)
 12 ribs of celery
 1 qt granulated sugar
 1 tsp ascorbic acid (aka vitamin C)
 1 tsp salt

DIRECTIONS

1. Juice the vegetables, then add equal parts by volume of sugar. (Ex: juice yield is 1½ quarts juice, combine 1½ quarts of granulated sugar.)
2. Add in ascorbic acid and salt.

Notes: The syrup can store for up to 1 week in the refrigerator or should be frozen immediately.

If you do not own a masticating juicer, a blender and a fine sieve are a perfectly fine alternative. The ascorbic acid is a preservative that helps the syrup stay vibrant and fresh over a couple of days but the recipe is fine without it, especially if you are using the syrup immediately.

For a single serving cocktail, you could muddle ½ of a stalk of celery and ½ of a poblano pepper along with .75 oz of simple syrup. Add the lime and rum before shaking.