

Betty's Holiday Drinks with Ice Balls



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In this video, Betty demonstrates how to make ice balls and shows how they can be used in Betty's Christmas Cherry-Pineapple Punch (already in bettyskitchen), and in a new recipe, Betty's Whiskey Sour. The use of ice balls in the place of ice cubes was inspired by Maker's Mark distillery. I uploaded a video last year of our trip to Maker's Mark Distillery, in which I explained the Maker's Mark Ambassador program. You can become a Maker's Mark ambassador, just by going to Maker's Mark web site and signing up. (You must be of age.) Maker's Mark will then place your name on a barrel of their fine bourbon whisky whenever it is ready to cure. It will take about 15 or 16 years for your barrel of whisky to be cured. It is taste tested by a professional taster, and you will be informed of the progress of your barrel. When your barrel is ready to be bottled, you are given the opportunity to buy whisky from your barrel of whisky. Maker's Mark sends all of its ambassadors Christmas gifts, and I have shown you a few of them. This year they sent out ice trays for making ice balls. They call them "bourbon balls," not to be confused with the candy of the same name. (If you are interested in Bourbon Ball Candy, I have Maker's Mark's recipe demonstrated in bettyskitchen.) I thought some of you might have received your ice trays, and in this video, I show you how they look with Christmas Cherry-Pineapple Punch, and also with my own Whiskey Sours. One great thing about the ice balls is that they keep your drink cold without diluting it like ice chips do. If you don't have ice ball trays, you can experiment with matching small cups for half-circles of ice. Ice balls can be made ahead and frozen in a zip lock plastic bag for later use. The recipe for my Whiskey Sours is below:

Whiskey Sours

Ingredients (for 1 drink):

- 1 ice ball (If can't make ice balls, you may use crushed ice.)
- 2 oz. bourbon whisky
- 1 oz. lemon juice, chilled
- 1 oz. lime juice, chilled
- 2 oz. simple syrup (You can make simple syrup by placing ½ cup sugar and ½ cup water in a small pot and warming it on the stove until the sugar is dissolved. Then cool it in the refrigerator before adding it to the mix.)
- ½ orange slice, chilled
- 1 stemmed maraschino cherry, chilled
- 1 cocktail pick (optional)

Place an ice ball in an Old Fashioned glass. In a measuring cup, mix together 2 oz. bourbon whisky, 1 oz. lemon juice, 1 oz. lime juice, and 2 oz. simple syrup. (If you are not using an ice ball, also add ice chips.) Pour mixture into a cocktail shaker and shake vigorously. (If you don't have a shaker, use a mixer or blender to blend well.) Immediately pour over ice ball, and place a cocktail pick containing ½ of an orange slice and 1 stemmed maraschino cherry on top of the drink. Enjoy!