

# Living the Promise

## A Campaign Celebration Weekend

Celebrating Excellence: A Toast to UCR

**February 18-20, 2021**

Citrus Cocktail Recipe Guide





# SLÀINTE MHATH! CHEERS TO UCR

Time to craft, sip, and savor a delicious UCR citrus-inspired cocktail while joining Highlanders across the globe for a dazzling virtual celebration of Living the Promise, UCR's ambitious and successful \$300 million campaign.

Through inspirational storytelling and a live toast event led by Chancellor Kim Wilcox, you'll experience the sights, sounds, and flavors of this exceptional institution that is impacting the world in extraordinary ways.

Join the UCR Alumni Association and special guest Tracy Kahn, Curator and Givaudan Citrus Variety Collection Endowed Chair, on February 19, 2021 at 5:30 p.m. for a lively mixology session. Activities will include cocktail demos, alumni trivia, and fun facts about UCR's famous citrus research.

Check out [CELEBRATE.UCR.EDU](https://celebrate.ucr.edu) for campaign highlights, program details, and registration information. Share pics of your favorite recipes on social and tag us at [#celebrateUCR](https://twitter.com/celebrateUCR).

***We look forward to raising a glass with you!***

## SCOTS ON THE ROCKS

Rumor has it that back in the 1960s, “Scots on the Rocks” meant “time for those Highlander freshmen to go clean the C!” Today, it means “time to pour on a little Highlander grit, add a dash of ingenuity, a splash of wild originality, and a garnish of fresh thinking...then shake up convention and serve up the world’s most delicious taste of innovative excellence.”

**2 oz** Scotch (recommended: Macallan 12yr Double Cask)

**4 oz** Blood orange, thyme, and honey syrup

**1 each** Hibiscus tea bag

**OPTIONAL:** Serve as a mocktail, or pair recipe with your favorite bourbon, gin or vodka

### INGREDIENTS:

#### Honey Syrup:

Combine 3/4 cup each honey and water, add 6 sprigs of thyme; simmer 10 min; steep 15 min then strain; add 3/4 cup fresh squeezed blood orange juice. Refrigerate until use.

#### Hibiscus Tea:

Steep 1 bag in 8 oz hot water for 5 minutes. Cool tea in refrigerator before use.

### MIX:

**2 oz** Scotch or preferred liquor

**1.5 oz** Blood orange, thyme, and honey syrup

**1.5 oz** Hibiscus tea

**ADD:** Ice and Topo Chico (or other) Mineral Water

**ADD:** Dehydrated citrus garnish

## HONEY & ME BEE'S KNEES

During Prohibition, the phrase “bee’s knees” was slang for “the very best.” Today, UCR’s world-renowned entomologists, engineers, and researchers are leading the fight to save bee species everywhere...and with them, our planet, our food supply, and all of our favorite honey-based cocktails! Check out [CELEBRATE.UCR.EDU](http://CELEBRATE.UCR.EDU) for a fun, TEDx-style video about their revolutionary research.

- 2 oz** Gin (recommended: Hendrick’s Scottish Gin)
- ½ oz** Fresh squeezed lemon juice
- ¾ oz** Honey syrup (equal parts honey & water)
- MIX:** Shake with ice, strain into glass
- ADD:** Fresh lemon peel garnish
- OPTIONAL:** Top with champagne for a Scotty’54 (aka: French 75)





## **HIGHLANDER “HALO” PISCO SOUR**

For more than a century, UCR has created, curated, protected, and preserved citrus species from around the globe. Today, UCR houses the 113-year-old Givaudan Citrus Variety Collection, plus we invented one of California’s most popular seedless fruits...the Tango mandarin, marketed under the brand name “Halo” by UCR corporate partners, the Wonderful Company.

- 1 oz** Simple syrup
- 2 oz** Fresh squeezed grapefruit juice
- 1 oz** Fresh squeezed Tango mandarin (Cutie) or orange juice
- 2 oz** Pisco
- 2-3 dashes** Orange bitters
  
- MIX:** Shake over ice, strain into glass
- ADD:** Dehydrated citrus garnish

## PEEL AND SPICE MOCKTAIL

Yes, it's true! California's beloved orange trees may yet be saved from the incurable citrus greening disease, known as HLB, now ravaging the nation's multibillion dollar citrus industry...all thanks to a gene discovered by UCR in a fruit known as the Australian finger lime. Here's to breakthrough research that's good to the last drop.

### Citrus Spice Concentrate:

- 1 cup** Fresh squeezed orange juice
- 1/2 cup** Fresh squeezed lime juice
- ADD** Peels from 1 orange and 1 lime
- 1/2 tsp** Black peppercorns (lightly crushed)
- ADD 5** Cardamom pods (lightly crushed)
- ADD 2** Cinnamon sticks (lightly crushed)
- ADD** Fresh ginger peel
  
- MIX:** Combine all ingredients in saucepan, boil, then simmer, reduce by half, strain, and store until use

### Mocktail Recipe:

- 1/3 cup** Citrus spice concentrate
- 8 oz** Ginger ale
- ADD:** Dehydrated citrus garnish





## **RECOMMENDED CITRUS**

### **Scots on the Rocks:**

Blood orange cultivars such as Moro, Tarocco or Sanguinelli

### **Honey and Me Bee's Knees:**

Commercial lemon cultivars such as Limoneira 8A Lisbon available in grocery stores or farmer's markets.

### **Highlander "Halo" Pisco Sour:**

Mandarin cultivar developed by the UCR Citrus Breeding Program called Tango that is available in grocery stores in bags and boxes trademarked as "Halo" mandarins.

### **Peel & Spice Mocktail:**

Orange such as Parent Washington navel or other navel orange selection, and Lime such as the seedless lime cultivar Bearss lime.

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Explore UCR Givaudan Citrus Variety Collection:

**[Givaudan.com/taste-wellbeing](https://Givaudan.com/taste-wellbeing)**

Shop unique, delicious UCR citrus gifts: **[citrusgifts.ucr.edu](https://citrusgifts.ucr.edu)**



## RECOMMENDED SPIRITS

### Scotch:

Low Shelf  
Mid Shelf

Dewar's White Label  
Macallan 12yr Double Cask

### Bourbon:

Low Shelf  
Mid Shelf

Four Roses Bourbon  
High West American Prairie Bourbon

### Gin:

Low Shelf  
Mid Shelf

Bombay Sapphire  
Hendrick's Scottish Gin

### Vodka:

Low Shelf  
Mid Shelf

Tito's Handmade Vodka  
St. George All Purpose Vodka





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