Living the Promise
A Campaign Celebration Weekend

Celebrating Excellence: A Toast to UCR
February 18-20, 2021

Citrus Cocktail Recipe Guide
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 for campaign highlights, program details, and registration information. Share pics of your favorite recipes on social and tag us at #celebrateUCR.

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

Explore UCR Givaudan Citrus Variety Collection: [Givaudan.com/taste-wellbeing](http://Givaudan.com/taste-wellbeing)
Shop unique, delicious UCR citrus gifts: [citrusgifts.ucr.edu](http://citrusgifts.ucr.edu)
RECOMMENDED SPIRITS

Scotch:
Low Shelf: Dewar’s White Label
Mid Shelf: Macallan 12yr Double Cask

Bourbon:
Low Shelf: Four Roses Bourbon
Mid Shelf: High West American Prairie Bourbon

Gin:
Low Shelf: Bombay Sapphire
Mid Shelf: Hendrick’s Scottish Gin

Vodka:
Low Shelf: Tito’s Handmade Vodka
Mid Shelf: St. George All Purpose Vodka