



Cocktail of the Month

Smoking HOT Stella

Mocktail Mo took over the crafting house to create one of her amazing mocktails. She brought many tasty ingredients, including the Smoky Hot Stella simple syrup. Luckily she left them behind. I just took her Mocktail recipe and replaced the

NA gin with Rock Town cinnamon liqueur. And thus, a Smoking Hot Stella Cocktail that is perfect for sipping by the fire this Valentine's Day was born. The sweet taste of cinnamon mixed with the chipotle's smokiness will have you reach for this cocktail again and again. If you are looking for the NA version recipe visit [mocktail.mo](https://www.mocktail.mo) on Instagram.

Ice:

One large whiskey cube with a cherry frozen in it.

Glass:

Single rocks glass.

Ingredients:

One ounce Stella's Smokey Hot Simple Syrup

(find the recipe at fennelandfire.com)

One ounce Rock Town Lightning Hot Cinnamon Liqueur

(for NA drink, use a NA Gin)

One ounce Dry Botanicals Bitters and Soda

One-and-a-half-ounce Sanpellegrino Sanbitter

For Dinner:

Crushed Red Hots & Fennel and Fire Smoked Applewood Salt

For Swizzle:

Cinnamon Stick

For Drama:

Add smoke and light cinnamon stick on fire.

Method:

Rim the glass with Stella's Smokey Hot Simple Syrup, then roll 1/2 of the glass rim in crushed red hots and 1/2 of the glass rim in smoked salt.

Add an ice cube to the glass.

Pour Sanbitter over the ice cube, pour the Rock City cinnamon liquor over the Sansbitter, next, pour Stella Smokey Hot simple syrup, then top with Drys bitters and soda. Stir with a cinnamon stick.

For Drama:

Add smoke to the glass and light the cinnamon stick on fire.

