

Route 66 Cocktail

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Recipe source: Ilise Goldberg inspired by the [Chicago Cocktail](#)



Ingredients:

- 2 oz Templeton Rye
- ¼ oz orange liqueur such as Cointreau
- ¼ oz Hot Pepper Infused Date Syrup (see recipe below)
- 2-3 dashes of bitters

Directions:

- In a shaker mix rye and date syrup together to allow the syrup to dissolve into the rye. Add Cointreau, bitters and ice and shake.
- Pour over one large ice cube in a doubles glass and garnish with an orange peel.
- I chose to infuse the chiles into the date syrup instead of into the rye as it is more versatile, but infusing the liquor is an option if you prefer.

Hot Pepper Infused Date Syrup:

Recipe inspired by: [The View from Great Island](#) blog

Ingredients:

- • 1 cup date syrup
- • About 3 Tablespoons crushed red peppers (about 10 small dried peppers) (or to taste)

Instructions:

- Put the date syrup and the peppers in a double boiler or a glass bowl or measuring cup over a saucepan of boiling water.

- Mix the peppers into the date syrup and heat for several minutes until the temp is about 150° F. A thermometer isn't necessary, but you don't want the date syrup to get too hot. Turn off the heat and let the date syrup sit over the water and steep for about 10 minutes.
- Taste the syrup – if not enough heat add some more peppers and repeat step 2.
- While the date syrup is lukewarm, strain it into a clean jar.
- The date syrup can also be served with cheese. If you don't have easy access to date syrup honey may be used instead.