

BREAKTHROUGH SPIRITS

Breakthrough's warm and caring community is centered around four habits of mind called "**spirit checks.**" We integrate our spirit checks - community membership, creative problem solving, persistence, and effective communications - into all elements of our programming.

During your watch party, we invite you and your guests to enjoy some **Breakthrough Spirits**, recipes courtesy of Maxwell Overstrom-Coleman, owner of Wolf Tree in White River Junction, VT. Follow Max on instagram [@wolftreevt](https://www.instagram.com/wolftreevt).

The Breakthrough 2020

Based on the French 75, this cocktail is light, low proof, and bright. It begs to be raised in celebration, and it offers an exceptional blueprint for creating your own personalized version.

The original recipe: 0.75 oz Cognac; 0.75 oz fresh lemon juice; 0.5 oz simple syrup; 4 oz champagne

Directions: Shake first three ingredients with ice, pour into glass, top with champagne, garnish with a lemon twist.

The four ingredients include a base spirit (cognac), a citrus element (lemon juice), sugar, and bubbles. You can change up these ingredients, maintaining each category, and you're almost certain to create a delicious concoction tailored to you. Below, we offer a few alternatives for each category - mix and match to your heart's content, using the original recipe as a guide for balance.

Base Spirit - Gin, vodka, bourbon, rum, or an Amaro like Campari or Aperol

Citrus - Lime, grapefruit, orange (careful, there's a lot of sugar in orange juice - adjust the sugar component accordingly)

Sugar - White, brown, natural - the darker the sugar, the more you will taste it

Bubbles - Any sparkling wine, soda water, your favorite flavored sparkling water/soda

Garnish - Orange peel, fresh berries, cherry

The 'Old Fashioned'

If you're looking for something a bit higher proof, this is a fantastic option. An old fashioned is meant to be spirit forward, and is built to highlight the flavor of the spirit. Typically, folks think of this as a bourbon-only drink - no way! You should use whatever spirit you have or whatever spirit you like.

Recipe Guidelines: 2 oz spirit; 4 dashes of bitters; 1 tsp simple syrup; garnish with cherry and orange peel

Directions: Add components to a mixing glass and stir until you've almost doubled the original volume - 40 revolutions or so. Pour over ice, squeeze the orange peel over the drink to express those beautifully aromatic oils, and drop in a cherry.

Mix and match given your proclivities. Want to keep it light? Use gin, celery bitters, and lemon. Like it smokey? Use scotch, Peychaud's bitters, and grapefruit.

Make it a MOCKTAIL!

Both **Breakthrough Spirits** are great when prepared as a mocktail using club soda or seltzer. Even consider adding fresh fruit or your favorite flavored Italian soda.