

TEELING WHISKEY

COCKTAILS AT HOME





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INTRO *from our*
GLOBAL BRAND
AMBASSADOR

WELCOME TO THE TEELING AT HOME
COCKTAIL BOOK!

In this booklet we aim to take you through simplified variations of our most popular cocktails from the award winning Teeling Whiskey Distillery in Dublin.

These cocktails are presented in such a way that even the most novice home bartender will be able to recreate a variety of amazingly tasty Irish Whiskey cocktails.

From the infamous Old Fashioned to the well-worn Whiskey Sour, we have Teeling twists on all your favourites complete with elevated versions once you master the basics.

We hope you enjoy making Teeling Whiskey cocktails as much as we do and we look forward to seeing you in Dublin soon!

Illustrations by Rob

ROBERT CALDWELL
GLOBAL BRAND AMBASSADOR
TEELING WHISKEY COMPANY





TEELING SOUR

The classic whiskey sour, with a Teeling effect. The rum cask influenced Teeling Small Batch really brings out a lot of fresh fruit notes.

- Robert Caldwell

METHOD

- 🦅 Place all ingredients into a well-sealed container. We like to use the pictured mason jars, but a cocktail shaker works perfectly
- 🦅 Strain into your whiskey glass (optional: add ice)
- 🦅 *(1 part sugar to 1 part hot water stirred until dissolved)



Scan the QR code to see how we make this cocktail in our award-winning distillery!

INGREDIENTS

60ML
TEELING
SMALL
BATCH



30ML
LEMON
JUICE



15ML
SUGAR
SYRUP*



1/2
EGG
WHITE



INGREDIENTS



50ML
TEELING
SMALL
BATCH



10ML
HONEY
SYRUP*



NEW (MARKET)
FASHIONED

Our twist on the classic Old Fashioned. We chose to concoct a recipe that stays true to the classic, while highlighting the dried fruit rum influence of the award-winning Teeling Small Batch.

- Robert Caldwell

M E T H O D

- 🦅 Place all ingredients into your preferred large whiskey tumbler and stir well with cubed ice. It should start as a strong sipping cocktail but will become softer as the ice starts to melt
- 🦅 Garnish with a cinnamon stick, orange twist or cherries
- 🦅 *(1 part honey to 1 part hot water stirred until dissolved)

Scan the QR code to see how we make this cocktail in our award-winning distillery!





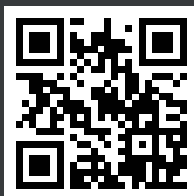


The Apple of my Eye is a Teeling take on the brilliantly balanced whiskey and apple juice. Taking the bold body of the award-winning Teeling Small Batch, lengthening it with some freshly pressed apple juice, a touch of earthly sweetness from fresh honey (we like to use the honey made by the bees on our distillery roof) and a variety of spices.

- Robert Caldwell

METHOD

-  Place all ingredients into a well-sealed container. We like to use the pictured mason jars, but a cocktail shaker works perfectly
-  Shake well with cubed ice, garnish with an apple wedge, fresh mint and/or a cinnamon stick and enjoy!



Scan the QR code to see how we make this cocktail in our award-winning distillery!

INGREDIENTS



40ML
TEELING
SMALL
BATCH



20ML
HONEY
SYRUP*



60ML
APPLE
JUICE



INGREDIENTS

45 ML
TEELING
SMALL
BATCH



15 ML
PINEAPPLE
CORDIAL*



90 ML
SODA
WATER



1 SQUEEZE
FRESH
LIME







TROPICAL TEELING

When trying to find a simple serve that aptly complimented Teeling Small Batch we had trouble finding a mixer that allowed the whiskey to truly shine, so, we created one ourselves! The use of pineapple soda, with a touch of citrus to cut through the sweetness, creates a remarkably refreshing Teeling Whiskey cocktail.

- Robert Caldwell

METHOD

-  Place all ingredients into a tall glass, and stir with cubed ice
-  Garnish with a lime wheel, mint and/or pineapple
-  *(1 part pineapple juice to 1 part sugar stirred until dissolved)

Scan the QR code to see how we make this cocktail in our award-winning distillery!








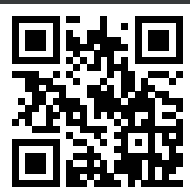
CARAMEL COLD BREW

At the Teeling Whiskey Company we like to be inspired by the past but confident enough to forge a new future. So with the Caramel Cold Brew we've taken inspiration from the famous Irish Coffee and the Espresso Martini to come up with a unique take on both.

- Robert Caldwell

METHOD

-  Place all ingredients into a well-sealed container, we like to use the Teeling Mason Jars, but a cocktail shaker works perfectly
-  Shake well with cubed ice. Strain into a chilled cocktail glass and garnish with chocolate powder
-  *(1 part demerara sugar to 1 part hot water stirred until dissolved)



Scan the QR code to see how we make this cocktail in our award-winning distillery!

INGREDIENTS

40ML
TEELING
SMALL
BATCH



10ML
RICH
DEMERARA
SYRUP*



20ML
ESPRESSO
(STRONG)
COFFEE





**TEELING
WHISKEY**

COCKTAILS AT HOME

13-17 NEWMARKET,
DUBLIN 8, IRELAND

WWW.TEELINGWHISKEY.COM