

# MASTER MIXOLOGY

AGE RANGE: Adults Only! • PREP TIME: 10 minutes



## SMOKY INFUSION

For thousands of years, humans have infused food and drinks with smoke. From beer brewing to beef jerky, people love the rich flavors imparted by this unique chemical process.

**Did you know?** Smoke also acts as a binding agent, smoothing out the flavors and bringing balance to many beverages.



*Make the rosemary infused honey syrup in advance. Here's the recipe:*

## ROSEMARY INFUSED HONEY SYRUP

What you will need:

- 5 large sprigs of fresh rosemary
- ½ cup honey
- ½ cup sugar
- ½ cup water
- Mesh strainer

Pluck rosemary leaves from the stem and mix with honey, sugar and water in a saucepan. Bring to a boil and stir to dissolve the honey and sugar. Reduce the heat and let simmer for one minute, or longer for thicker syrup. Remove from the heat and let rest for 30 minutes. Strain the cooled syrup into a container.

## SMOKY SOUR

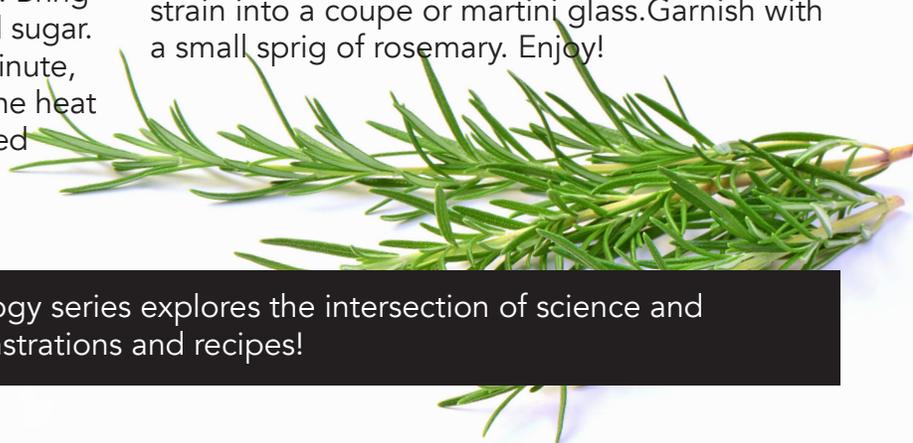
What you will need:

- Coupe or martini glass
- Muddler
- Shaker and strainer
- 2 oz. whisky
- A few fresh blackberries
- 1 oz. lemon juice
- Fresh rosemary sprigs

MUDDLER



In a shaker, muddle the blackberries with the rosemary-honey syrup. Top with ice and add lemon juice and whisky. Shake vigorously and strain into a coupe or martini glass. Garnish with a small sprig of rosemary. Enjoy!



Discovery Place Science's Master Mixology series explores the intersection of science and alcohol, plus fun adult beverage demonstrations and recipes!

# MIXOLOGY SCIENCE

**INFUSION** is the process of extracting chemical compounds from a plant (like tea leaves or herbs) to achieve a desired flavor. The plant material is left in a solvent such as water, oil or alcohol, and the flavor compounds leach out of the plant to be suspended in the solution.

This happens through the process of osmotic diffusion, where the liquid within the plant experiences a pressure difference from the liquid it is submerged in, passing back and forth through the permeable cell membranes until the pressure equalizes. This is why the hot water used in tea will turn colors as the tea leaves steep.

## The Science of SMOKE

Smoky flavors come predominantly from your sense of smell interacting with your taste buds. It is estimated that the aroma of a food is responsible for as much as 90% of its flavor.

Smoked liquids have their roots in two key spirits: Scotch whisky and mezcal from Mexico. Smoky flavor in liquid can either be infused by the wood used in the distilling process or added after the fact by a smoke gun or other device.

**Elevate Your Cocktail!** Use a smoke gun to add an extra smoky flavor to cocktails. Or, using an attachment accessory with a smoke gun, experiment with edible bubble mix to top cocktails with smoke-infused bubbles!



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