



Cocktail Recipe

by Yilador

www.yilador.com

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Yilador Team



Brand Website

Smoke Break



INGREDIENTS

- * 2 ounces Bourbon
- * 3/4 ounce cream sherry
- * 1/2 ounce vermouth
- * 2 dashes bitters
- * Cherry wood chips
- * Garnish: dark chocolate and dried black cherries

STEPS

1. Combine bourbon, cream sherry, vermouth, two dashes of bitters, and ice in a mixing glass, and stir until thoroughly chilled.
2. Use Yilador smoker and cherry wood chips to infuse smoke into a glass decanter.
3. Strain the mixture into the prepared decanter and seal it to allow the drink to mingle with the smoke. Let it sit until it reaches your desired level of smokiness.
4. Finally, pour into a rocks glass over a large ice cube.
5. Serve with a tray of dark chocolate and dried black cherries on the side.

Smoked Cosmopolitan



INGREDIENTS

- * 1 1/2 oz. vodka
- * 1 oz cranberry juice
- * 1/2 oz. triple sec
- * 1/2 oz. fresh lime juice
- * Pecan wood chips
- * Garnish: orange peel

STEPS

1. Combine vodka, cranberry juice, triple sec, and fresh lime juice in a shaker.
2. Add ice to the shaker and shake well to make sure all ingredients are well mixed.
3. Strain the mixture into a martini glass.
4. Light the pecan wood chips in Yilador cocktail smoker, and carefully cover the glass to infuse the drink with a smoky essence.
5. Finally, garnish with a twist of orange peel.

Dragon's Breath



INGREDIENTS

- * 4 to 6 ice cubes
- * 2 ounces bourbon
- * 1 teaspoon St-Germain
- * 1 teaspoon Cointreau
- * 1 teaspoon simple syrup
- * Pecan wood chips

STEPS

1. Place Yilador smoker filled with pecan wood chips on a brandy snifter and light the pecan wood chips.
2. Tightly cover the snifter with Yilador smoker to hold in the smoke.
3. Place the ice cubes in a shaker. And add the bourbon, St-Germain, Cointreau, and simple syrup.
4. Then stir rapidly for about 20 seconds.
5. Finally, uncover the snifter and immediately strain the mixture into it.

Smoked Rum Old Fashioned



INGREDIENTS

- * 2 oz. aged rum (preferably dark rum)
- * 1/4 oz. simple syrup
- * 2-3 dashes angostura bitters
- * 1 large ice cube
- * Oak wood chips
- * Garnish: orange peel

STEPS

1. Combine the aged rum, simple syrup, and Angostura bitters in a shaker.
2. Stir gently for about 30 seconds to allow the flavors to meld.
3. Place the large ice cube in a glass.
4. Using Yilador smoker with oak wood chips, infuse the glass with smoke by directing the smoke over the ice cube.
5. Quickly strain the mixture over the smoked ice cube.
6. Finally, garnish with a twist of orange peel.

Smoked Negroni



INGREDIENTS

- * 1 oz. gin
- * 1 oz. campari
- * 1 oz. sweet vermouth
- * Ice as needed
- * Pecan wood chips
- * Garnish: orange peel

STEPS

1. Combine Gin, Campari, and Vermouth in a shaker.
2. Using a strainer, carefully strain the well-mixed Negroni into a glass filled with ice.
3. Ignite pecan wood chips to produce aromatic smoke.
4. Let the cocktail sit for a brief moment, customizing the infusion duration to match your desired level of smokiness.
5. Finally, garnish with a twist of orange peel.

Smoked Martini



INGREDIENTS

- * 2 oz. of premium dry gin or vodka
- * A splash of dry vermouth
- * Oak wood chips
- * Garnish: lemon twist or olives

STEPS

1. Begin by chilling your Martini glass. This step is crucial for achieving that crisp, refreshing texture.
2. In a mixing glass, combine 2 ounces of your chosen spirit with a splash of dry vermouth.
3. Stirring for about 30 seconds.
4. Using Yilador smoker and oak wood chips, carefully infuse the drink with smoke for a few seconds.
5. Strain the mixture into your chilled Martini glass.
6. Finally, garnish with a lemon wedge or a few olives.

Smoked Margarita



INGREDIENTS

- * 2 oz. tequila
- * 1 oz. lime juice
- * 1/2 oz. triple sec
- * Salt for the rim
- * Pecan wood chips

STEPS

1. Rim a glass with salt.
2. Combine tequila, lime juice, and triple sec in a shaker.
3. Using the Yilador smoker and pecan wood chips, infuse the mixture with smoke.
4. Finally, shake with ice and strain into the prepared glass.

Smoked Bloody Mary



INGREDIENTS

- * 2 oz. vodka
- * 4 oz. tomato juice
- * 1/2 tsp smoked paprika
- * 2 dashes of Worcestershire sauce
- * 2 dashes of hot sauce
- * 1/2 oz. fresh lemon juice
- * Salt and pepper
- * Smoked salt
- * Ice cubes
- * Pear wood chips
- * Garnish: celery stalk and lemon wedge

STEPS

1. Rub a lemon wedge around the rim of a highball glass and dip it in the salt.
2. Fill the glass with ice cubes.
3. Combine vodka, tomato juice, smoked paprika, Worcestershire sauce, hot sauce, and lemon juice in a shaker.
4. Then shake well until the mixture is thoroughly combined.
5. Place Yilador smoker with pear wood chips over the shaker and add some smoke.
6. After a minute, strain the mixture into the prepared glass.
7. Season with salt and pepper to taste (If you like) .
8. Finally, garnish with a celery stalk and a lemon wedge.

Smoked Manhattan



INGREDIENTS

- * 2 ounces of bourbon or rye whiskey
- * 1 ounce of sweet vermouth
- * 2 dashes of Angostura bitters
- * Ice cubes
- * Cherry wood chips
- * Garnish: cherry

STEPS

1. Combine bourbon (or rye), sweet vermouth, and Angostura bitters in a mixing glass.
2. Add ice cubes to the mixing glass to chill the mixture.
3. Smoke the mixture with cherry wood chips, and let the cocktail to sit for a minute.
4. Strain the smoked mixture into a chilled cocktail glass.
5. Finally, garnish with a cherry

Smoked Old Fashioned



INGREDIENTS

- * 2 oz. bourbon
- * 1 sugar cube
- * 2 dashes of angostura bitters
- * Apple wood chips
- * Garnish: orange peel

STEPS

1. Place the sugar cube in the bottom of an old fashioned glass and add bitters.
2. Muddle the sugar and bitters until well combined.
3. Add ice and pour in the bourbon.
4. Then smoke the cocktail for 1-2 minutes with Yilador smoker and apple wood chips.
5. Finally, garnish with an orange peel.

Smoked Maple Old Fashioned



INGREDIENTS

- * 2 oz. bourbon
- * 1/2 oz. pure maple syrup
- * 2 Dashes angostura bitters
- Ice cubes
- * Oak wood chips
- * Garnish: orange twist

STEPS

1. Combine bourbon, maple syrup, and bitters in a mixing glass.
2. Stir with ice until well-chilled.
3. Place Yilador smoker and Oak wood chips on the glass and let the smoke infuse the cocktail for about a minute.
4. Strain the mixture into a rocks glass over a large ice cube.
5. Finally, express the oil of an orange twist over the glass and garnish with the twist.

Smoked Mojito



INGREDIENTS

- * 2 oz. white rum
- * 1 oz. fresh lime juice
- * 2 teaspoons sugar
- * Fresh mint leaves
- * Soda water
- * Apple wood chips
- * Garnish: lime wedge and mint sprig

STEPS

1. Muddle lime juice, sugar, and mint leaves in a mixing glass.
2. Then add rum.
3. Gently smoke the mixture with the Yilador smoker and apple wood chips.
4. Pour into a glass of ice, and top with soda water.
5. Finally, garnish with a lime wedge and mint sprig.

Smoked Kentucky Mule



INGREDIENTS

- * 2 oz. bourbon
- * 1 oz. lime juice
- * Ginger beer
- * Pecan wood chips
- * Garnish: lime wedge

STEPS

1. Fill a copper mug with ice and then add bourbon and lime juice.
2. Top with ginger beer and stir well.
3. Then smoke the cocktail for 1-2 minutes using the Yilador smoker and pecan wood chips.
4. Finally, garnish with a lime wedge.

Smoked Peach Old Fashioned



INGREDIENTS

- * 2 oz. bourbon
- * 1/2 oz. peach puree
- * 1/2 oz. simple syrup
- * 2 dashes of peach bitters
- * Cherry wood chips
- * Garnish: peach slice

STEPS

1. Combine bourbon, lemon juice, simple syrup, and egg white in a shaker with ice.
2. Shake well and strain into a rocks glass with ice.
3. Smoke the cocktail with Yilador smoker and cherry wood chips for 1-2 minutes.
4. Finally, garnish with a peach twist.

Smoked Whiskey Sour



INGREDIENTS

- * 2 oz. bourbon
- * 1 oz. lemon juice
- * 1/2 oz. simple syrup
- * Egg white
- * Apple wood chips
- * Garnish: lemon twist

STEPS

1. Combine bourbon, lemon juice, simple syrup, and egg white in a shaker with ice.
2. Shake well and strain into a rocks glass with ice.
3. Smoke the cocktail with Yilador smoker and apple chips for 1-2 minutes.
4. Finally, garnish with a lemon twist.

Smoked Boulevardier



INGREDIENTS

- * 1 oz. bourbon
- * 1 oz. campari
- * 1 oz. sweet vermouth
- * Pecan wood chips
- * Garnish: orange peel

STEPS

1. Combine bourbon, campari, and sweet vermouth in a mixing glass with ice.
2. Stir well and strain into a rocks glass with ice.
3. Smoke the cocktail with Yilador smoker and pecan chips for 1-2 minutes.
4. Finally, garnish with an orange peel.

Patriotic Smoked Berry Bliss



INGREDIENTS

- * 2 oz. gin
- * 1 oz. lemon juice
- * 1 oz. simple syrup
- * Mixed berries (blueberries, raspberries)
- * Ice cubes
- * Apple wood chips

STEPS

1. Muddle a handful of mixed berries in a shaker.
2. Add gin, lemon juice, and simple syrup.
3. Shake well with ice.
4. Finally, strain into a glass over ice cubes and smoke using Yilador smoker and apple wood chips.

Smoked Bourbon Bellinis



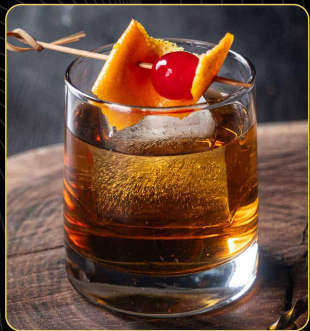
INGREDIENTS

- * 2 oz. bourbon of choice (chilled)
- * 1 chilled can of peaches (chilled)
- * 4 oz. prosecco (chilled)
- * Pecan wood chips

STEPS

1. Pour 1 chilled can of peaches (juice and all) into a blender and blend until smooth.
2. Pour 2 oz of bourbon into a glass.
3. Use Yilador smoker and pecan wood chips to smoke the glass.
4. Pour 2 oz of the blended peach mixture into the glass.
5. Finally, add 4 oz of Prosecco.

Smoked Cherry Old-Fashioned



INGREDIENTS

- * 2 oz. bourbon
- * 1 oz. smoked cherry simple syrup
- * A dash of Angostura bitters
- * Ice cubes
- * Cherry wood chips
- * Garnish: orange peel and luxardo cherry

STEPS

1. To make the smoked cherry simple syrup, start by removing the pits from the cherries.
2. Smoke the cherries with Yilador smoker for about 30 minutes.
3. Combine smoked cherries, sugar, and water, and simmer in a shaker for 10 minutes.
4. Strain the mixture and make it cool.
5. Combine bourbon, smoked cherry simple syrup, and a dash of bitters in a mixing glass.
6. Add ice and stir until cool.
7. Strain into a glass over a large ice cube.
8. Finally, garnish with an orange peel and a luxardo cherry.

Smoked Hot Toddy



INGREDIENTS

- * 4oz. boiling water (or tea)
- * 2oz. bourbon whiskey
- * 3/4oz. light honey or maple syrup)
- * large lemon wedge
- * cinnamon stick

STEPS

1. Start by boiling 4 ounces of water or tea. Once boiled, remove from heat and pour into a coffee mug.
2. Add bourbon and honey to the hot water, stirring until the honey dissolves completely.
3. Squeeze a lemon wedge into the glass and drop it in.
4. Garnish with a cinnamon stick and give it a few swirls to infuse the drink with cinnamon flavor.
5. Use the Yilador Smoker to smoke the drink.
6. Allow the smoke to settle on top of the drink for 10-20 seconds before drinking.

As we conclude this recipe book, we'd like to introduce you to our signature products: the Yilador Electric Cocktail Smoker Family. **Our lineup includes the Basic Set and the Wooden Box Deluxe Gift Set.** The Basic Set provides all the essential functions for crafting exceptional smoked cocktails, while the Wooden Box Deluxe Gift Set elevates the experience with additional accessories and premium packaging, making it an ideal choice for gifting to friends and loved ones. Whichever set you choose, we're confident that our products will enhance your cocktail-making feelings and bring a touch of sophistication to every occasion. To creating memorable moments here and indulging in the art of mixology with Yilador!

How to Buy?

Yilador's Store on Amazon: <https://www.amazon.com/stores/page/8E11F731-AD0A-45D5-AA99-D6646A221952>

Yilador's Official Website:
www.yilador.com



If you have any questions about the recipe or product,
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hear your feedback!

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