

Sip

By Hilary Beaumont

THE BARTENDER



MATT BOYLE
THE BICYCLE THIEF
1475 Lower Water St., Halifax

Matt Boyle has worked in the service industry since he was 16, but his thirst for creating cocktails wasn't whetted until he started working at the Bicycle Thief. There, mixologist Jeff Van Horne (see September 2013's Sip) took Matt under his wing. At first, the new bartender was overwhelmed by the volume of drinks the restaurant served — 400 to 500 a night. "Then it became a challenge for me where I want to compete to be really good at it." Eventually he qualified for the national Made With Love cocktail contest and came in sixth out of 13 in Canada. It's no surprise that mixing drinks ignited his competitive spirit — in his off time, Matt referees professional basketball.



Photos by Tim Krochak

THE DRINK

Matt's mix, dubbed the Scotian Pear Haymaker, was inspired by a pear puree the Bicycle Thief's pastry chef created last summer. To complement the pear puree in the drink, he used a spirit called Ironworks Pear Eau De Vie, made from fermented fruit grown in the Annapolis Valley. Rosemary syrup, fresh squeezed lemon and a sprinkle of cinnamon set off the fruit brandy's fall tones and half an ounce of vodka gives the drink legs.

THE RECIPE



IRONWORKS
PEAR EAU DE VIE
1 oz.



VODKA
½ oz.



ANGOSTURA BITTERS
2 dashes



CINNAMON STICK

1 oz. pear puree
½ oz. rosemary syrup
¼ oz. lemon juice
rosemary sprig for garnish

HOW TO

The rosemary simple syrup is made with a one-to-one sugar and water mixture and fresh sprigs of rosemary. Before mixing the drink, chill your glass. Add the cheapest ingredients first, he says, so if you make a mistake, it won't hurt your wallet. Add ice, lemon juice, rosemary syrup, bitters, vodka and the Eau De Vie to the shaker. Shake vigorously for eight to 10 seconds. "You have to shake really hard for things to get cold and to activate the citrus." Fine strain into your chilled glass and garnish with a rosemary sprig, a dash of cinnamon and, if you're feeling fancy, a caramelized pear slice.