



December 20, 2013

## REGULATORY COMPLIANCE SERVICES

# News Brief

### Give A Nod to Safety When Mixing Nouveau Egg-based Cocktails

With today's focus on classic cocktail creations, many mixologists are shaking up holiday drink menus with alcoholic beverages featuring fresh eggs. From vintage favorites, such as the Ramos Gin Fizz, Pisco Sour and Tom and Jerry, to newly hatched recipes, bartenders are quenching customers' thirst for trendy cocktails by breaking a few eggs.

#### Vintage Reinvented

The use of raw eggs in beverages goes way back and for good reason. Egg whites add texture, body and volume, lending a silky frothiness to a drink without altering the taste. Egg yolks, on the other hand, impart a rich, dense, creamy texture. In classic cocktail terminology, a "silver fizz" is a drink made with egg white, a "golden fizz" is one made with egg yolk and a "royal fizz" uses the whole raw egg. Historically, the difference between eggnog and a flip was the presence of cream in the former, but this distinction has become blurred.

#### Safer Sipping

Because raw shell eggs carry the risk of foodborne illness caused by Salmonella if not properly handled and cooked, one of the best ways to ensure food safety is to use pasteurized shell eggs, such as the Davidson's Safest Choice® brand. The all-natural pasteurization process eliminates the risk of Salmonella enteritidis bacteria.

In fact, the FDA Food Code states that pasteurized eggs should be substituted in recipes that require raw or undercooked eggs, making pasteurized shell eggs an effective food safety control for preparation of a wide range of menu items. Consult with your management or your local health inspector for specific food safety regulations related to eggs.

By Jan Gentry, Foodservice Marketing Manager, Davidson's Safest Choice® Pasteurized Shell Eggs. National Pasteurized Eggs, Inc. is the producer of the Safest Choice™ brand. You can contact Jan at [jgentry@safeeggs.com](mailto:jgentry@safeeggs.com) or [SafeEggs.com/Foodservice](http://SafeEggs.com/Foodservice).



### Mix It Up! Get cracking on egg-cellent cocktail creations!

#### Eggnog Martini

Yield: 1 serving

##### Ingredients:

- 3½ oz **Safest Choice™ Classic Eggnog** (see recipe below)
- 1½ oz (1½ shots) vanilla vodka
- Cinnamon schnapps
- Garnish: cinnamon stick

##### Preparation:

- Chill 5-ounce martini glass by filling it with ice.
- Mix **Safest Choice™ Classic Eggnog** (recipe on the back) with vanilla vodka in a shaker, giving it a few agitations.
- Empty ice from martini glass and swirl cinnamon schnapps around inside of glass.
- Strain content of shaker into the glass, garnish with cinnamon stick, and serve. (For alternative garnishes, try crushed graham crackers around the rim of the the glass, or eliminate the cinnamon schnapps and rim the glass with crushed peppermint candy finished with a candy cane.)



#### Cranberry Fizz

Yield: 2 servings

##### Ingredients:

- 1½ oz Orange liqueur
- 1½ oz Vodka
- ¾ cup Cranberry juice
- 1 tsp Fresh lime juice
- 1 Safest Choice™ pasteurized egg white
- Dash citrus bitters
- Ice to taste

##### Preparation:

- Place orange liqueur, vodka, cranberry juice, lime juice, slightly beaten egg white, dash of bitters, and ice in cocktail shaker. Shake until ingredients are blended. Pour into 2 glasses rimmed with sugar, if desired.
- For Garnish: To add sugar rim to glasses, dip rim of glass into citrus juice (orange, lemon or lime) then into shallow layer of colored sugars. Allow to dry.





# WELCOME TO THE RCS FAMILY OF CLIENTS!

The Flying Pig Taphouse - St. Petersburg  
LVC Timeshare Management - Kissimmee  
Pilot House Marina and Restaurant - Key Largo  
Beef O' Brady's - Ocala  
The End Zone - Englewood  
Mom & Dad's Italian Restaurant - Tallahassee  
Moonshine Molly's- Boca Raton  
Grille 401 - Ft. Lauderdale  
Sea Salt & Pepper - Miami  
Vivid Live - Miami  
Fury Water Adventures - Key West  
Dockside Tropical Café - Marathon  
Orlando Flatbread - Orlando  
Miramar Cultural Center - Miramar  
Mellow Mushroom - Panama City  
IPIC Entertainment - Boca Raton  
Cabo Flats - Delray Beach  
Brimstone Wood Fire & Grill - Pembroke Pines  
Jackson's - Pensacola  
Gulfstream Bath & Tennis Club - Gulfstream  
Shipwreck Bar & Grill - Jupiter

## **Safest Choice™ Classic Egnog**

Yield: 12 servings

### **Ingredients:**

- 7 Safest Choice™ pasteurized egg(s), separated
- 1 c granulated sugar
- 2½ c heavy cream
- 1¼ c whole milk
- 1¼ c dark rum, bourbon or brandy (optional)
- 3½ tsp vanilla extract, optional
- Ground nutmeg or cinnamon to taste

### **Preparation:**

- Place egg yolks in large bowl. Beat with electric mixer until combined.
- Gradually add sugar, beating until mixture is thick and pale yellow.
- Stir in cream and milk, then rum and vanilla, if desired.
- Cover and refrigerate until chilled or as long as overnight. Just before serving, beat room temperature egg whites with electric mixer until soft peaks form.
- Stir egg yolk mixture. Gently fold in beaten egg whites. Pour eggnog into serving glasses. Sprinkle with nutmeg, if desired.

## **Regulatory Compliance Services**

230 S. Adams Street ~ Tallahassee, FL 32301

800-537-9863  
regcomplianceusa.com

Geoff Luebkeemann, Executive Director  
Geoff@frla.org

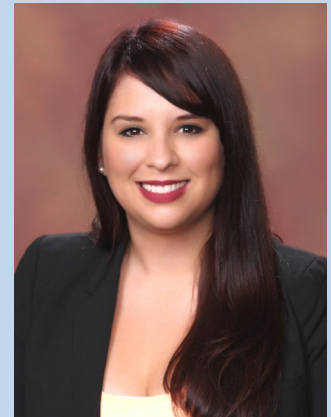
Christy Crump, Director of Operations  
ccrump@frla.org

## RCS Employee Profile of the Month

### **Lorena Moreno** Bilingual Regional Manager (Miami-Dade County)

Lorena, a Miami native, graduated from Florida State University with a B.S. in Exercise Science. Lorena's work experience includes food service operations and equipment sales with United Restaurant Equipment, a family owned business in Miami. Following graduation, Lorena was hired by the Florida Restaurant & Lodging Association as bilingual customer service/sales representative in the Education & Training Department. In June 2013, Lorena was promoted to bilingual regional manager for FRLA's Regulatory Compliance Services and now serves RCS clients in Miami-Dade County.

Lorena has a passion for helping others and providing excellent service to her clients. Her classes are informative, fun and energetic. She engages her audience by providing new and current information to keep her students interested and engaged.



**Lorena Moreno**  
**lmoreno@frla.org**  
**850-566-9928**

Facebook: [www.facebook.com/RegComplianceUSA](http://www.facebook.com/RegComplianceUSA)  
Twitter: @FRLA\_RCS