

## Turn leftover Easter candy into festive cocktails



The Jelly Bean Sazerac uses jelly beans to sweeten up this cocktail. (FRONT OF HOUSE/@FOHNYC)

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Wondering what to do with all that candy your kid's bound to get for Easter? Toss it right into your cocktail shaker.

That's right — jelly beans, chocolate bunnies, Cadbury Creme Eggs and even Peeps can make for sweet sips if paired with the right spirits.

Jelly beans go great with rye whiskey; chocolate is a no-brainer with coconut and rum; and it turns out that mezcal can really live up a Cadbury Creme Egg, New York mixologists say.

Keep the Easter spirit alive long after the egg hunts are done with these boozy beverages.

[Bunny butts and sad rabbit top this year's coolest Easter treats](#)



### MY SWEET PEEPS

(from Nathan Gurr at Eli's Night Shift, 189 E. 79th St.; [elizabar.com](#))

Peeps are the most ubiquitous Easter candy of all time, but they can taste a little plain on their own. So bartender Nathan Gurr of Eli's Night Shift on the Upper East Side got creative by adding a little chocolate to the marshmallow treat for a cocktail.

"Borrow some Peeps from the kids and make this take on Easter with aged rum and notes of vanilla and molasses," he says. "Add egg whites for a smooth finish."

#### Ingredients:

- 1 ounce white rum
- 1 ounce OYO Honey Vanilla Bean Vodka
- 1/2 ounce cinnamon/chili syrup (recipe below)
- 1/4 cacao liqueur
- 1 egg white
- colored rock candy

#### Instructions:

Combine ingredients and shake for 20 seconds. Add ice and shake for another 20 seconds. Strain into a glass rimmed with crushed colored rock candy. Garnish with a chocolate-dipped Peep.

#### For the cinnamon/chile syrup:

#### Ingredients:

- 4 red Fresno chilis
- 4 cinnamon sticks crushed up
- 1 cup sugar
- 1 cup water

#### Instructions:

High heat all ingredients until boiling, then change to low heat. Let sit and cool. Strain. Refrigerate.