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**WINNING LIBATION CHOSEN AT PARK CITY  
COCKTAIL CONTEST  
Drink Represents Official Cocktail of 2011/2012 Winter Season**

PARK CITY, Utah (October 26, 2011) – Cody Childers from Easy Street was awarded local bragging rights at the Park City Area Restaurant Association (PCARA) Cocktail Contest last night with his award winning concoction, The Pommard. The Pommard was dubbed Park City’s official winter cocktail for the 2011/2012 season by a panel of local judges and will be available in restaurants and bars throughout Park City. The recipe for The Pommard is included below.

The PCARA hosted the semi-annual Park City Cocktail Contest on Tuesday, October 25 at the Red Rock Junction in Redstone. Fourteen local bartenders developed a winter cocktail recipe to present to a panel of judges that included Mary Malouf (Food Editor, *Salt Lake Magazine*), Ted Scheffler (Food Editor, *City Weekly*), Dana Williams (Mayor, Park City), Chantelle Bourdeaux (*Edible Wasatch*), Liz DeSimone (Mountain Express) and Brian Richards (Owner, Mountain Town Music). Cody Childers came out on top with The Pommard creation, featuring a blend of calvados, lemon juice, cinnamon-cardamon simple syrup and fresh apple cider in a martini glass. The drink received a score of 380, judged on criteria that included ease of preparation, taste, presentation and originality.

“It was a fierce competition,” said Ginger Ries, executive director of the PCARA. “It goes to show that you can not only get a drink in Utah, but you can get a great drink,

too. There's no better place in Utah than Park City to sip a tasty adult libation, especially when the ski day is winding down and Park City's bars and restaurants ramp up for après ski." The Pommard will be featured on cocktail menus throughout Park City this winter.

Additionally, tickets to the Park City Cocktail Contest benefitted the People's Health Clinic and proceeds raised approximately \$1500 in support of the clinic's program costs.

### **"The Pommard"**

*Presented by Cody Childers representing Easy Street/Sky Blue*

- 1.5 oz. calvados 1.5 oz. cinnamon simple syrup (recipe follows)
- 1.5 oz. freshly pressed unfiltered apple juice
- .5 oz. fresh squeezed lemon juice

Shake all ingredients together in a cocktail shaker and strain into a chilled martini glass that's been rimmed with a mixture of equal parts sugar and cinnamon. Garnish with a whole star anise.

Recipe for cinnamon simple syrup:

- 2 cups granulated sugar
- ¾ cup ground cinnamon
- 3 tbsp. ground cardamom
- 1 tbsp. ground clove
- 2 cups boiling water

Sift all dry ingredients together until completely mixed and pour into a medium saucepan. Add boiling water and stir over medium heat until mixed through, let cool.

For more information on the Park City Cocktail Contest and Park City's Signature Cocktail, please visit [www.parkcityrestaurants.com](http://www.parkcityrestaurants.com) or contact Christa Graff, of Graff Public Relations, at [christa@graffpr.com](mailto:christa@graffpr.com) or 435.640.7921.

### **About the Park City Area Restaurant Association**

The Park City Area Restaurant (PCARA) is a non-profit organization comprised of nearly 50 Park City area restaurants created to promote the uniqueness of restaurants in this majestic area of Utah. The PCARA enjoys touting cuisine with originality served up in a resort-town atmosphere that will take guests away from the mundane. PCARA believes that if someone wants great food, a carefree atmosphere and a quick escape from the ordinary, a visit to Park City for breakfast, lunch or dinner is the right choice. For more information, visit [www.parkcityrestaurants.com](http://www.parkcityrestaurants.com) and [www.savorthesummit.com](http://www.savorthesummit.com). Follow the PCARA on twitter, [www.twitter.com/pcrestaurants](http://www.twitter.com/pcrestaurants) and facebook, [www.facebook.com/parkcityrestaurants](http://www.facebook.com/parkcityrestaurants).