

The 5 Most Unusual Cocktail Ingredients at MC Kitchen

by Tracy Block

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At **MC Kitchen**, Marcus Wade's passion for the fermented and the distilled has produced an unusual cocktail menu to wow drinkers and mixologists alike, with clever re-evaluations of old favorites using anything from ketchup to sweet corn. A concept that was more than two years in the making, MC Kitchen is currently the talk of the Design District, and Wade's philosophy has a lot to do with its popularity. "We pride ourselves as being forward-thinking individuals," he says of the team behind the establishment. "To quote Miles Davis, 'Don't play what's there... Play what's not there.'" This philosophy is what led Wade to experimenting with out-of-the-box libation materials, like bell pepper and Alaskan salmon roe. We caught up with Wade to dissect some of MC Kitchen's most inventive cocktails, and the ingredients that have mixology fans abuzz around Miami.



Unique Ingredient: Salmon Roe

Cocktail: Loki's Quarrel

Recipe: Dogfish Head Saison Du Buff, Meyer lemon, cucumber and Alaskan caviar

Wade's Notes: "This cocktail was inspired by a Norse mythological story about a quarrel between Thor and Loki. For some time, I've been playing with the idea of infusing beer with cucumber and Meyer lemon. My father unfortunately passed away years ago, and he always added salt to his beer. I realized the cucumber and Meyer lemon infusion needed salt. In the myth, Loki changes into a salmon to hide from Thor, and salmon roe would add the perfect touch of salt. The roe is a perfect complement to the cucumber and Meyer lemon infusion."

Unique Ingredient: Florida Sweet Corn

Cocktail: Pachamama

Recipe: Capurro Pisco, Florida sweet corn, Redland strawberries, Molle berries and oregano

Wade's Notes: "Sweet corn is the heart and soul of our Pachamama. I based this cocktail on the traditional Peruvian corn fermented beverage, Chicha. Although several different varieties of corn are used from region to region in Peru, MC Kitchen always attempts to support local farmers first. Florida sweet corn is quite frankly amazing. I wouldn't choose to use anything else."