

Heather Mojer

When you're born into a family that owns a restaurant, your life and the food service industry become intertwined. While her mother managed the bar, Heather Mojer spent much of her time in their restaurant, playing as a youth and eventually working once she was of age. This lifelong experience led her to pursue a degree from the University of Massachusetts with a concentration in sustainable food systems. She is currently working at a Boston café as well as a restaurant in Cambridge, Massachusetts called Hungry Mother.

"I have worked with Hungry Mother for nearly four years," says Heather. "About a year after joining them, I was asked to join the bar staff. They noticed my eagerness when it came to drinks, and I was happy to accept. With a bar staff of three, we create a menu of drinks based around house made, custom ingredients, using southern, local and/or seasonal items. The point is to ensure a homemade and unique feeling with each drink."

Heather is also a member of the Boston chapter of LUPEC (Ladies United for the Preservation of Endangered Cocktails) in which she helps to raise money for female-directed charities through a variety of cocktail events.



The Shaken

INGREDIENTS:

- 2 oz. Aged Rum
- 1/2 oz. Navy-Strength Jamaican Rum
- 1 oz. Sorghum Syrup*
- 3/4 oz. Lime Juice
- 1/2 oz. Egg White
- Angostura Bitters

PREPARATION:

Into a shaker tin, add rums, juice and egg whites. Dry shake. Add ice to tin and shake for a second time. Double strain into a cocktail glass. Garnish with Angostura bitters and serve.

*Sorghum Syrup is 1:1 Tennessee sorghum syrup to water. The Shaken utilizes this true southern ingredient as the sweetener in this uncommonly flavored, but familiar cocktail.

