

COCKTAIL & MIXOLOGY

DEFINITION

It is an alcoholic beverage which can be produced by the help of two or more alcoholic beverages, which is fermented and distilled. Along with other ingredients like; pulp, syrups, condiments, flavouring agents, fresh fruit, juice (fresh or canned), squash etc. But not more than three alcoholic beverages should be used.

It is a mixed drink consisting of two or more ingredients, usually a spirit base and a flavouring, coloring ingredient or a 'modifier'. Cocktails may be short or long. It can be served before dinner or after dinner. Pre-dinner cocktails are Whisky Sour, Manhattan, Martini etc. After-dinner cocktails are usually sweet and creamy – frappes, Alexander etc.

The true creation of a popular cocktail can be traced to the nineteenth century. One early written reference to the term "cocktail" (as a drink based on spirits with other spirits and additives) can be found in an American magazine, *The Balance*, published in May 1806. It stated that a "Cocktail is a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters..."

1860 to 1920 – California: The Birthplace of the First Cocktails, The cocktail's fragmented history begins in the nineteenth century. One of the first modern cocktails to be named and recognized is the martini. It can be traced back to an 1862 recipe for the *Martinez*. This American recipe consisted of four parts sweet red vermouth to one part gin, garnished with a cherry. "Professor" **Jerry Thomas** tended the bar of the **old Occidental Hotel in San Francisco** and reputedly made the drink for a gold miner on his way to the **town of Martinez**, which lay forty miles to the east. The recipe for the Martinez in Thomas' 1887 bartender's guide called for Old Tom gin, sweet vermouth, a dash of maraschino and bitters, as well as a slice of lemon and two dashes of gum syrup.

Classification of cocktail :

- ❖ Short cocktail
- ❖ Long cocktail
- ❖ Mixed drinks

Measures for cocktails:

1. Nip – 30 ml
2. Dash – just a few drops
3. A Split - a small drink bottle (about 285 ml) that is used for cocktails mainly as bigger bottles can go flat

PARTS OF COCKTAILS

Base : it is the major ingredient. The base is usually spirit – Gin, Vodka, Rum, Brandy, Whiskey/Whisky. The spirit added to the cocktail determines the types of cocktails; Martinis, Manhattans, Daiquiris, Margaritas.

Modifier : these are complementary ingredients added to modify or enhance the flavours. Aromatized wines, beers, liqueurs, fresh fruit juices, soda, eggs, cream, water etc. without the addition of modifiers, one cannot call a drink 'mixed drink' but 'straight drink'. The modifiers make each drink different from the others having the same base.

MIXING (Flavouring, Coloring & Sweetening): a drink may have very small quantities (some amounts) of one or more flavouring or coloring and sweetening ingredients to make it different from other drinks. The ingredients used for the purpose are bitters, herbs, essences, syrups, nutmeg, cinnamon, etc. angostura bitter, orange bitter, gomme syrup, cassis, cherries, framboises, orgeat, grenadine, mint etc. are commonly used ones. A cocktail can be made without these ingredients.

GARNISH: these are the part of the products. The names of some of the cocktails are changed according to the garnish. Eg; if you garnish martini with pearl onion instead of olive, it becomes Gibson. Olive, cherry, orange, spirals of orange and lemon peels, lemon wheels, lemon wedges, pearl onions, etc. are the commonly used garnishes. Basically, cocktails are either sweet or dry and acidic. In general, all sweet cocktails are garnished with cherries and the dry cocktails are

garnished with olive or lemon slices. It should be remembered that some drinks do not have any standard garnish and it is advisable to serve without any garnish, instead of trying out different garnishes and spoiling the real flavour and value of the drink.

MIXOLOGY

Build: When ingredients are poured into the glass in which the cocktail will be served. The ingredients are floated on top of each other. Sometimes a swizzle stick is used, allowing the ingredients to be mixed.

Float: The final ingredient of a drink is added by pouring on top, over the back of a mixing spoon.

Puree: A smooth mixture usually obtained by blending and then passing through the sieve.

Muddle: When ingredients are crushed with a pestle in a muddler in order to extract the most flavor from fruit or mint garnishes.

Shake: Firmly grabbing cocktail shaker and aggressively shaking it about a dozen times to fully mix the ingredients. Shaken drinks will be cloudier but more thoroughly mixed and colder.

Stir: Pour ingredients into a shaker or mixing glass full of ice and stir with a long twist-stemmed bar spoon at least six times in 360 degree complete rotations. Strain the drink into a cocktail glass and leave the “used” ice in the mixing glass.

Muddling : to muddle is to combine ingredients, usually in the bottom of a mixing glass, by pressing them with a muddler before adding the majority of the liquid ingredients. A muddler is a long pestle shaped often shaped like a baseball bat that is commonly made of wood, but modern designs can be found in stainless steel or plastic with teeth on the bottom.

TYPES OF DRINKS

- ✓ **Aperitif:** An alcoholic drink taken before a meal or any of several wines and bitters.
- ✓ **Collins:** A tall drink made typically with gin or vodka, sour mix, and club soda.
- ✓ **Cooler:** A drink made with ginger ale, club soda, and a fresh spiral or twist of citrus fruit rind, served in a Collins or highball glass.
- ✓ **Cordial:** Sweetened spirits. The same as liqueurs.
- ✓ **Fix:** A sour drink that usually includes pineapple juice and crushed ice.
- ✓ **Fizz:** Very similar to a Collins but made with sour mix, sugar, and club soda; often includes an egg.
- ✓ **Flip:** A chilled, creamy drink made of eggs, sugar, and a wine or spirit.
- ✓ **Frappe:** A partially frozen, often fruity drink, that is usually a mixture of ingredients served over a mound of crushed ice.
- ✓ **Highball:** Any spirit served with ice and club soda in a medium to tall glass (often a highball glass).
- ✓ **Julep:** A traditionally Southern spirited drink made with fresh mint muddled with sugar, bourbon, and plenty of crushed ice. It's served in an iced silver or pewter mug.
- ✓ **Lowball:** A short drink made of spirits served with ice, water, or soda in a small glass.
- ✓ **Mist:** Liquor served over a glass filled with crushed ice, often a way of serving liqueur as an after dinner drink.
- ✓ **Nightcap:** A spirited drink taken at bedtime.

- ✓ **Pousse Café:** A drink made by floating one ingredient on top of another.
- ✓ **Punch:** A party-size beverage consisting of fruit, fruit juices, flavorings and sweeteners, soft drinks, and a wine or liquor base.
- ✓ **Rickey:** A drink made with a liquor, usually gin, a half lime, and club soda. It is sometimes sweetened, and often served with ice in a rickey glass.
- ✓ **Shooter:** A straight shot of whiskey or other kind of spirit taken neat. Also the name for drinks made using various liquors served in a shooter glass without ice.
- ✓ **Sour:** A short drink consisting of liquor, lemon/lime juice, and sugar.
- ✓ **Toddy:** A sweetened drink of liquor, hot water, and spices.
- ✓ **Virgin:** A non-alcoholic drink.

BAR EQUIPMENTS :

Bar glass	Lemon/ lime squeezer
Bar spoon	Martini pitcher
Bottle opener	Shot glass
Champagne bucket	Measuring cups
Ice bucket	Measuring spoons
Cork screw	Mixing picture
Cocktail napkins	Muddler
Covered cocktail shaker	Seltzer bottle
Chopping board	Speed pourers (optional, but handy)
Electrical blender	Strainer
Knife (bar or pairing)	Towels

GLASSWARE

- ✓ **Beer mug:** A glass with an handle that holds 12 to 16 ounces that is typically used to serve beer, but may be used for frozen margaritas and Bloody Marys.
- ✓ **Brandy snifter:** A round balloon on a short stem with a lot of room for swirling that can hold 3, 6, or 12 ounces depending on the size that is used for straight brandy.
- ✓ **Champagne flute:** A long slender glass with a stem that replaced the champagne saucer in the 1970s because of its ability to hold effervescent champagne bubbles longer. A similar design is the champagne tulip.
- ✓ **Champagne saucer:** The classic round champagne container with either a solid or hollow stem. Legend says it takes its shape from Marie Antoinette's breast.
- ✓ **Cocktail:** The classic V-shaped glass associated with cocktail culture holds 4 1/2 ounces and is extremely similar to the famous martini glass.
- ✓ **Collins:** A tall 12-ounce glass named for an 1880s London waiter that is associated with the family of Collins drinks and is also used for a variety of tall drinks.
- ✓ **Delmonico:** A 5-ounce glass used for drinks containing sparkling water like fizzes. Typically known as a breakfast juice glass.
- ✓ **Double rocks:** A 12-14 ounce old-fashioned glass used typically for drinks with heavy liquors.
- ✓ **Highball:** An 8-12 ounce glass similar to a Collins glass used for most standard mixed drinks.
- ✓ **Hurricane:** A 22-ounce glass in the shape of a hurricane lamp. It was created to serve the classic Hurricane at Pat O'Brien's in New Orleans but is now used for other tropical or frozen drinks as well.
- ✓ **Martini:** A V-shaped glass that is similar to the cocktail glass design but only holds 4 ounces.
- ✓ **Old-fashioned:** A small squat glass with a thick base also known as a rocks glass or a lowball that is used for 6-ounce drinks "on the rocks" (with ice). It is also used for straight liquor if shot glasses aren't available.

- ✓ **Parfait:** A specialty glass anywhere from 4 to 7 ounces that is used for drinks that contain liqueurs, ice cream, and fruit.
- ✓ **Pilsner:** A tall glass that holds around 14 ounces and is typically used for beer but is also occasionally used for various mixed drinks.
- ✓ **Pony:** A small liqueur glass that traditionally holds 2 ounces.
- ✓ **Pousse café:** A narrow, tall 1-ounce liqueur glass used to layer “floated” drinks with the heaviest liqueur on the bottom and the lowest density liqueur floating on top.
- ✓ **Sherry:** A 2-ounce stemmed glass used for sherry but in the nineteenth century it was commonly used as a wine glass.
- ✓ **Shot:** A small and compact glass with a standard size of 1 ounce, which is also called a jigger that can be used to measure ingredients, hold one liquor, or serve mixed shooters. A long shot holds 2 ounces.
- ✓ **Sour:** A classic 4-ounce small stemmed glass, narrow at the stem and tapering out to a wider lip used for drinks like whiskey sours. These days, sours are served in Delmonico glasses but are more classic in this original glass.
- ✓ **Wine (Red):** Commonly called a balloon wine glass, this stemmed glass holds about 12 ounces and is used for red wine cocktails and sangria.
- ✓ **White wine :** An 8-ounce oblong, slightly tapered wine glass used for white wine.
- ✓ **Zombie:** A narrow, sleek tall glass, frosted or clear, that is used for the Zombie and other tropical drinks.

CLASSIC COCKTAILS:

1. GIMLET :

- ✓ 2 ounces gin
- ✓ 1/2 ounce Rose’s lime juice

Method:

1. Fill a cocktail shaker with ice.
2. Add gin and lime juice.
3. Stir extremely well.
4. Strain into sugar-frosted rim chilled cocktail glass.
5. Garnish with lime wedge.

2. TOM COLLINS :

- ✓ 2 to 2 1/2 ounces gin
- ✓ 1 to 2 teaspoons sugar
- ✓ 1/2 to 1 ounce lemon juice
- ✓ Iced club soda

Method:

1. Fill cocktail shaker with ice.
2. Add gin, sugar, and lemon juice.
3. Shake.
4. Strain into a collins glass half-filled with ice.
5. Add soda.
6. Stir.
7. Garnish with lemon slice and/or orange slice.

3. OPAL MARTINI :

- ✓ 1/2 ounce triple sec
- ✓ 3 ounces gin
- ✓ 1 ounce fresh orange juice
- ✓ 1/4 teaspoon sugar

Method :

1. Fill cocktail shaker with ice
2. Add gin, triple sec, orange juice, and sugar.

3. Shake.
4. Strain into a chilled martini glass

4. SINGAPORE SLING

- ✓ Juice of 1/2 lemon
- ✓ 1 teaspoon powdered sugar
- ✓ 2 ounces gin
- ✓ Club soda
- ✓ 1/2 ounce cherry-flavored brandy

Method:

1. Fill cocktail shaker with ice.
2. Add lemon, powdered sugar, gin, club soda, and brandy.
3. Shake.
4. Strain into a collins glass.
5. Add ice cubes.
6. Fill with club soda.
7. Float cherry-flavored brandy on top.
8. Garnish with fruits in season and serve with a straw.

5. RED LION

- ✓ 1 1/2 ounces gin
- ✓ 1 1/2 ounces Grand Marnier
- ✓ 3/4 ounce fresh orange juice
- ✓ 3/4 ounce fresh lemon juice

Method:

1. Fill cocktail shaker with ice.
2. Add gin, Grand Marnier, and juices.
3. Shake.
4. Strain into an old-fashioned glass with ice.
5. Garnish with lemon or orange peel.

6. MARTINZ

- ✓ 2 ounces gin
- ✓ 3 ounces dry vermouth
- ✓ 3 or 4 drops maraschino liqueur
- ✓ 3 or 4 drops Angostura bitters

Method:

1. Fill cocktail shaker with ice.
2. Add gin, vermouth, maraschino liqueur, and bitters.
3. Shake.
4. Strain into an old-fashioned glass filled with ice.

7. ALEXANDER :

- ✓ 1 ounce crème de cacao
- ✓ 1 ounce gin
- ✓ 1 ounce heavy cream

Method:

1. Fill cocktail shaker with ice.
2. Add crème de cacao, gin, and cream.
3. Shake.
4. Strain into a chilled cocktail glass.
5. Garnish with nutmeg.

8. GIN FIZZ

- ✓ 1 1/2 ounces dry gin
- ✓ 1 tablespoon powdered sugar

- ✓ 3 ounces sour mix
- ✓ 1 ounce club soda

Method:

1. Fill cocktail shaker with ice.
2. Add gin, powdered sugar, and sour mix.
3. Shake.
4. Pour over ice into collins glass.
5. Add club soda.
6. Garnish with a cherry and an orange slice.

9. CUBA LIBRE

- ✓ 1 1/2 ounces light rum
- ✓ 6 ounces cola

Method :

1. Fill highball glass with ice.
2. Add rum and cola.
3. Stir.
4. Garnish with lime wedge.

10. PINACOLADA:

- ✓ 1ounce pineapple juice
- ✓ 3or 4 pineapple chunks
- ✓ 1ounce cream of coconut
- ✓ 1teaspoon orange juice
- ✓ 1tablespoon cream
- ✓ 2ounces rum
- ✓ 1ounces ice

Method:

1. Add pineapple juice, pineapple chunks, cream of coconut, orange juice, cream, and ice into a blender.
2. Blend until smooth.
3. Pour into a goblet or large wine glass.
4. Garnish with a pineapple wedge and cherry.

11. MOJITO :

- ✓ 2 1/2 ounces light rum
- ✓ 1 tablespoon sugar syrup
- ✓ 8 mint sprigs
- ✓ Club soda
- ✓ 1 lime

Method :

1. Put the mint leaves and cooled sugar syrup into a highball glass.
2. Using a spoon, muddle mint leaves with sugar syrup for about 20-30 seconds.
3. Cut the lime in half and remove the seeds.
4. Squeeze the juice from both halves into the glass.
5. Add one-half of the lime to the glass.
6. Pour in rum.
7. Stir.
8. Add ice.
9. Top with club soda.
10. Garnish with a mint sprig.

12. DAIQUIRI

- ✓ 2 ounces light rum
- ✓ 1 ounce lime juice
- ✓ 1 teaspoon sugar

Method:

1. Fill cocktail shaker with ice.
2. Add rum, lime juice, and sugar.
3. Shake.
4. Strain into a champagne saucer.
5. Garnish with a lime slice.

13. DEVIL'S TAIL

- ✓ 1 1/2 ounces light rum
- ✓ 1 ounce vodka
- ✓ 1 1/2 ounces apricot-flavored brandy
- ✓ 1 1/2 teaspoons grenadine
- ✓ 1 tablespoon lime juice
- ✓ 4 ounces crushed ice

Method:

1. Combine rum, vodka, brandy, grenadine, lime juice, and ice in a blender.
2. Blend at low speed.
3. Pour into a champagne flute.
4. Garnish with a lime peel.

14. CAPIRINHA

- ✓ 2 to 3 lime wedges
- ✓ Dash of sugar
- ✓ 3 ounces Brazilian rum
- ✓ 1/2 ounce sour mix

Method :

1. Mash lime wedges with sugar in cocktail shaker.
2. Add ice, rum, and sour mix.
3. Shake.
4. Pour into highball glass.
5. Garnish with lime wedge.

15. RUM COLLINS

- ✓ 2 ounces light rum
- ✓ 1 teaspoon sugar syrup
- ✓ 1/2 ounce lime juice
- ✓ Club soda

Method :

1. Fill collins glass with ice.
2. Add rum, sugar syrup, and lime juice.
3. Stir.
4. Fill with club soda.
5. Garnish with lime slice.

16. HONEY BEE

- ✓ 1/2 ounce honey
- ✓ 2 1/2 ounces dark rum
- ✓ 1/2 ounce lemon juice

Method:

1. Fill cocktail shaker with ice.
2. Add honey, rum, and lemon juice.
3. Shake.
4. Strain into cocktail glass.

17. BLOODY MARRY:

- ✓ 1 1/2 ounces vodka (or peppered vodka for spice)
- ✓ 3 ounces tomato juice
- ✓ 1/2 ounce lemon juice
- ✓ Dash or two Tabasco sauce
- ✓ Dash or two Worcestershire sauce
- ✓ Pinch of celery salt
- ✓ Pinch of pepper
- ✓ Dab of horseradish

Method :

1. Chill a cocktail shaker.
2. Add vodka, tomato juice, lemon juice, Tabasco sauce, and Worcestershire sauce.
3. Add salt, pepper, and horseradish to taste.
4. Pour into a chilled collins glass or beer mug.
5. Garnish with a lime slice or a celery stalk. Also preferred as garnishes: pickled green beans, okra pods, and garlic stuffed olives.

18. MOSCOW MULE

- ✓ 1 1/2 ounces vodka
- ✓ Juice of 1/2 lime
- ✓ Ginger beer

Method:

1. Pour vodka and lime juice into a copper mug or a collins glass.
2. Add ice cubes.
3. Fill with ginger beer.
4. Stir & Add a twist of lemon peel.

19. FROZEN BIKINI

- ✓ 2 ounces vodka
- ✓ 1 ounce peach schnapps
- ✓ 3 ounces peach nectar
- ✓ 2 ounces orange juice
- ✓ Splash of fresh lemon juice
- ✓ 1 ounce chilled champagne
- ✓ 4 ounces crushed ice

1. Pour vodka, peach schnapps, peach nectar, juices, and ice into a blender.
3. Blend until smooth.
4. Pour into a goblet.
5. Top with champagne.

20. BLACK RUSSIAN

- ✓ 1 1/2 ounces vodka
- ✓ 3/4 ounce coffee liqueur

Method:

1. Fill an old-fashioned glass with ice cubes.
2. Add vodka and coffee liqueur.

21. RED LOIN

- ✓ 1 1/2 ounces vodka (Pomegranate)
- ✓ 1 1/2 ounces Grand Marnier
- ✓ 3/4 ounce fresh orange juice
- ✓ 3/4 ounce fresh lemon juice

1. Fill cocktail shaker with ice.
2. Add gin, Grand Marnier, and juices.
3. Shake.

4. Strain into an old-fashioned glass with ice.
5. Garnish with lemon or orange peel.

22. SALTY DOG

- ✓ 2 ounces vodka
- ✓ 1/2 unsweetened grapefruit juice
- ✓ 1 teaspoon lemon juice

Method:

1. Fill cocktail shaker with ice.
2. Add vodka, grapefruit juice, and lemon juice.
3. Shake.
4. Strain into a chilled cocktail glass.
5. Sprinkle drink with several dashes of salt.

23. TORPIDO

- ✓ 1 1/2 ounces apple brandy
- ✓ 3/4 ounce brandy
- ✓ 1 to 2 dashes gin

1. Fill cocktail shaker with ice.
2. Add brandies and gin.
3. Shake.
4. Strain into a chilled cocktail glass.

24. APRICOT FIZZ

- ✓ 1 ounce lemon juice
- ✓ 3/4 ounce lime juice
- ✓ 1 teaspoon sugar
- ✓ 1 1/2 ounces apricot flavored brandy
- ✓ Club soda

Method:

1. Build ingredients in a highball glass.
2. Fill with ice.
3. Top with club soda.

25. ALABAMA

- ✓ 1 ounce brandy
- ✓ 1 ounce curacao
- ✓ 1/2 ounce lime juice
- ✓ 1/2 teaspoon sugar syrup

1. Fill cocktail shaker with ice.
2. Add brandy, curacao, lime juice, and sugar syrup.
3. Shake.
4. Strain into a chilled cocktail glass.
5. Garnish with an orange peel.

26. SIDECAR:

- ✓ 1/2 ounce crème de cacao
- ✓ 1/2 ounce brandy
- ✓ 1/2 ounce heavy cream

Method:

1. Fill cocktail shaker with ice.
2. Add crème de cacao, brandy, and heavy cream.
3. Shake.
4. Strain into a cocktail glass.

27. BREAKFAST EGGNOG

- ✓ 1 egg
- ✓ 2 ounces brandy
- ✓ 1/2 ounce orange Curacao
- ✓ 3 ounces milk

Method:

1. Fill cocktail shaker with ice.
2. Add egg, brandy, Curacao, and milk.
3. Shake.
4. Strain into a tumbler or goblet.
5. Dust with nutmeg.

28. BEETWEN THE SHEET

- ✓ 3/4 ounce brandy
- ✓ 3/4 ounce triple sec
- ✓ 3/4 ounce light rum
- ✓ 3/4 ounce sour mix

1. Fill cocktail shaker with ice.
2. Add brandy, triple sec, rum, and sour mix.
3. Shake.
4. Strain into an old-fashioned glass with ice.

29. STINGER:

- ✓ 1 1/2 ounces brandy
- ✓ 1/2 ounce white crème de menthe

Method:

1. Fill cocktail shaker with ice.
2. Add brandy and crème de menthe.
3. Stir.
4. Strain into a chilled cocktail glass.

30. MILLIONAIRE

- ✓ 1 1/2 ounces bourbon
- ✓ 1/2 ounce Pernod
- ✓ 2 or 3 dashes curacao
- ✓ 2 or 3 dashes of grenadine
- ✓ Half of an egg white

Method:

1. Fill cocktail shaker with ice.
2. Add bourbon, Pernod, curacao, grenadine, and egg white.
3. Shake.
4. Strain into a chilled cocktail glass.

31. JHON COLLINS

- ✓ Juice of 1/2 lemon
- ✓ 1 teaspoon powdered sugar
- ✓ 2 ounces blended whiskey
- ✓ Club Soda

Method:

1. Fill cocktail shaker with ice.
2. Add lemon, powdered sugar, and whiskey.
3. Strain into a collins glass.
4. Add several cubes of ice.
5. Fill with club soda.
6. Stir.

7. Garnish with lemon slice and/or orange slice and/or cherry.

32. OLD FASHIONED

- ✓ 1 sugar cube
- ✓ Dash of Angostura bitters
- ✓ 1 teaspoon water
- ✓ 2 ounces blended whiskey

Method :

1. Add sugar cube, bitters, and water in old-fashioned glass and muddle well.
2. Add whiskey.
3. Stir.
4. Add a twist of lemon peel and ice cubes.
5. Garnish with orange and lemon slices and a cherry.
6. Serve with a swizzle stick.

33. WHISKEY SOUR

- ✓ 1 ounce whiskey
- ✓ 2 ounces sour mix

Method:

1. Fill a cocktail shaker with ice.
2. Add whiskey and sour mix.
3. Shake.
4. Strain into a sour glass.

34. NEW YORK

- ✓ Juice of 1 lime or 1/2 lemon
- ✓ 1 tablespoon powdered sugar
- ✓ 1 1/2 ounces blended whiskey
- ✓ 1/2 teaspoon grenadine

Method:

1. Fill cocktail shaker with ice.
2. Add lime or lemon juice, powdered sugar, whiskey, and grenadine.
3. Shake.
4. Strain into a cocktail glass.
5. Add a twist of lemon peel.

35. MONTE CARLO

- ✓ 1 1/2 ounces rye whiskey
- ✓ 1/2 ounce Benedictine
- ✓ 3 or 4 dashes of Angostura bitters

Method:

1. Fill cocktail shaker with ice.
2. Add whiskey, Benedictine, and bitters.
3. Shake.
4. Pour into a chilled cocktail glass

36. KING CORLO

- ✓ 1 slice orange
- ✓ 1 slice pineapple
- ✓ 1/2 teaspoon powdered sugar
- ✓ 2 ounces blended whiskey
- ✓ 2 ice cubes

Method:

1. Muddle orange, pineapple, and powdered sugar in old-fashioned glass.
2. Add whiskey and ice cubes.
3. Stir well.

37. CLASSIC MARGARITA

- ✓ 1 1/2 ounces **tequila**
- ✓ 1/2 ounce triple sec
- ✓ 1 1/2 ounces sour mix Several dashes of lime juice

Method :

1. Fill cocktail shaker with ice.
2. Add tequila, triple sec, sour mix, and lime juice.
3. Shake.
4. Strain into a chilled salt-rimmed cocktail glass or an old-fashioned glass.

38. DAISY

- ✓ 2 ounces **tequila**
- ✓ 1 ounce lemon juice
- ✓ 2 teaspoons grenadine
- ✓ Splash of club soda

1. Fill cocktail shaker with ice.
2. Add tequila, lemon juice, grenadine, and club soda.
3. Shake.
4. Strain into an old-fashioned glass.
5. Add ice.
6. Top with a splash of club soda.

39. SANGRIA SPECIAL

- ✓ 2/5 red **wine**
- ✓ 1/5 champagne
- ✓ 4 ounces gin
- ✓ 4 ounces cognac
- ✓ Sugar to taste
- ✓ Juice of 2 oranges
- ✓ Juice of 2 lemons

Method:

1. Pour ingredients into a punch bowl.
2. Stir.
3. Add ice.
4. Garnish with orange and lemon slices.

40. CHAMPAGNE CUP

- ✓ 4 teaspoons powdered sugar
- ✓ 6 ounces club soda
- ✓ 1 ounce triple sec
- ✓ 2 ounces brandy
- ✓ 16 ounces chilled **champagne**

1. Fill a pitcher with ice.
2. Add powdered sugar, club soda, triple sec, and brandy.
3. Add champagne.
4. Stir.
5. Decorate with fruits in season and cucumber rind on side of pitcher.
6. Top with mint.
7. Serve in red wine glasses.

41. SPARKLING JULEP

- ✓ 1 mint sprig
- ✓ 1 tablespoon sugar syrup
- ✓ 1 1/2 ounces brandy
- ✓ 3 ounces chilled dry sparkling wine

1. Pour sugar syrup and mint sprig into champagne glass.
2. Crush mint in sugar syrup.
3. Fill glass with crushed ice.
4. Add brandy.
5. Fill with sparkling wine.
6. Gently stir.
7. Garnish with a mint sprig.

42. BISHOP

- ✓ Juice of 1/4 lemon
- ✓ Juice of 1/4 orange
- ✓ 1 teaspoon of powdered sugar
- ✓ Burgundy wine

1. Fill cocktail shaker with ice.
2. Add juices and powdered sugar.
3. Shake.
4. Strain into a highball glass.
5. Add two ice cubes.
6. Fill with burgundy.
7. Stir.
8. Garnish with lemon and orange twists.