Your friend calls and insists that you throw a Fourth of July party. She suggests you serve more than beer and wine this time. The creative stakes are high but not impossible. Move beyond the traditional drinks for summer celebrations, yuletide gatherings, and even Easter events. Try a funky cocktail called The Betsy Ross for Independence Day or The Black Turncoat for a Cinco de Mayo bash. For the most romantic holiday of the year—Valentine’s Day—think outside the champagne and chocolate box. Wow your honey with a glass of Red Hot Passion or a Soul Kiss, sure to make the heart, and senses, melt. Often, traditional holidays like Christmas call for traditional drinks like eggnog and wassail, but you can add an international twist to the family feast
by introducing the German “Gluhwein.” Bottoms up!

YULETIDE DRINKS

793. POINSETTIA

Unlike its namesake, this cocktail is hardly poisonous to its drinker.

2 ounces lemon-flavored vodka
8 ounces cranberry juice
Splash champagne

1. Fill cocktail shaker with ice.
2. Add vodka and cranberry juice.
4. Strain into a martini glass.
5. Splash with champagne.
(Serves 2)

794. SHERRY COBBLER

Santa Claus likes for a sherry to greet him in England on Christmas Eve. Not milk.

2 ounces club soda
1 teaspoon sugar
2 1/2 ounces sherry
1/2 ounce orange juice

1. Fill a double old-fashioned glass with crushed ice.
2. Add club soda, sugar, sherry, and orange juice.
3. Garnish with fruit.
795. SNOW BUNNY

Every man hopes to find one of these on his ski weekend getaway.

1 1/2 ounces triple sec
Hot chocolate

1. Pour triple sec into a heavy mug.
2. Fill with hot chocolate.
3. Garnish with a cinnamon stick.

796. PEPPERMINT STICK

If you’ve been good, maybe you’ll find one of these waiting for you before bedtime on Christmas Eve.

1 ounce peppermint schnapps
1 1/2 ounces white crème de menthe
1 ounce light cream

1. Fill cocktail shaker with ice.
2. Add schnapps, crème de menthe, and cream.
4. Strain into a champagne flute.
797. **ICEBALL**

Avoid getting hit in the head with one of these in a snowball fight, but be sure to mix one up for an evening relaxing by the fire.

1 1/2 ounces gin  
3/4 ounce white crème de menthe  
3/4 ounce sambuca  
2 to 3 teaspoons cream  
3 ounces crushed ice

1. Pour gin, crème de menthe, sambuca, cream, and ice in a blender.  
2. Blend for 15 seconds at medium speed until smooth.  
3. Pour into a goblet.
WASSAIL

If some yells “wassail” during the holidays, the proper reply is “be in good health.”

2 quarts apple cider
1/2 cup brown sugar
1 1/3 cups lemon juice
6 cinnamon sticks
12 whole cloves
12 whole allspice
1 1/2 teaspoons nutmeg
2 fifths dry sherry

1. Place apple cider, brown sugar, lemon juice, and all spices in a pot.
2. Bring to a boil.
3. Cover and simmer for 20 minutes.
4. Remove spices from mixture.
5. Add sherry.
6. Heat until just below boiling.
7. Fill a punch bowl with boiling water.
8. Let stand for one minute to heat bowl.
9. Pour water out of punch bowl.
10. Pour wassail mixture from stove to punch bowl.
11. Garnish with orange or lemon slices studded with cloves.

(Serves 25)
**799. WINTER SPARKLER**

*A bubbly concoction designed to lighten up any family festivity.*

- Juice of 1 lemon
- Juice of 1 lime
- 8 ounces Southern Comfort
- 8 ounces peach schnapps
- 2 fifths brut champagne
- 3 peaches
- 30 whole cloves
- Ice block

1. Place ice in punch bowl.
2. Add juices.
3. Add peach schnapps and Southern Comfort.
4. Stir.
5. Stud peach skins with cloves and add to bowl.
6. Add champagne.
7. Stir gently.

*(Serves 25)*
800. MULLED WINE

Fun Fact: Mull is an old English word for “dust,” which explains why the drink is dusted with so many spices.

3/5 red wine
Juice of one orange
1/2 teaspoon nutmeg
1/2 teaspoon cinnamon
1/2 teaspoon powdered cloves
2 tablespoons whole cloves

1. Pour wine, juice of the orange, and all spices into a pot.
2. Heat until warm.
3. Pour into mugs.
4. Add honey or brown sugar to taste.
(Serves 12–15)

801. BLIZZARD

Floridian snow birds can enjoy these frosty nips on the patio at Christmas while the rest of the country freezes.

3 ounces bourbon
1 ounce cranberry juice
1 tablespoon lemon juice
2 tablespoons sugar syrup
3 ounces crushed ice

1. Pour bourbon, juices, sugar syrup, and ice into blender.
2. Blend on low speed until smooth.
3. Pour into a large wineglass or a highball glass.
802. CHRISTMAS CHEER


1 gallon apple cider
8 cinnamon sticks
1 1/2 cups rum
1 cup applejack
3/4 cup apple schnapps

1. Bring cider and cinnamon to a boil in a pot.
2. Reduce heat and add rum, applejack, and apple schnapps.
3. Stir until heated.
4. Serve in pousse café glasses.
5. Garnish with cinnamon sticks.
(Serves 50)

803. CHRISTMAS WONDERLAND

It’s a beautiful sight, we’re drinking tonight...stumbling in a Christmas wonderland.

1 ounce vanilla vodka
1 ounce crème de cacao
1 ounce green crème de menthe

1. Fill cocktail shaker with ice.
2. Add vodka, crème de cacao, and crème de menthe.
4. Strain into a chilled cocktail glass.
804. SILK STOCKINGS

Mrs. Claus’s preferred nightcap after Santa’s big sleigh ride.

2 ounces tequila
1 ounce crème de cacao
2 ounces light cream
Dash grenadine

1. Fill cocktail shaker with ice.
2. Add tequila, crème de cacao, cream, and grenadine.
4. Strain into a chilled cocktail glass.
5. Dust with cinnamon.

805. SNOWBALL

No need to cross your fingers. You do have a chance in hell of tasting one of these.

1 ounce gin
1/4 ounce white crème de cacao
1/4 ounce Pernod
1/4 ounce crème de yvette
1/4 ounce cream

1. Fill cocktail shaker with ice.
2. Add gin, crème de cacao, Pernod, crème de yvette, and cream.
4. Strain into a chilled deep-saucer champagne glass.
806. **GLUHWEIN**

A German “glowing wine” to share with your fräulein.

5 ounces claret wine or sweet red wine  
1 sugar cube  
Dash Angostura bitters  
Juice of 1/2 lemon  
Dash cinnamon  
Dash nutmeg

1. Simmer all ingredients in a pot on the stove until just boiling.  
2. Pour into a glass coffee mug.
807. GLOGG

A classic Scandinavian hot spiced wine punch that warms the soul at Christmas.

1 bottle full-bodied red wine
1/3 cup raisins
1/3 cup blanched almonds
5 crushed cardamom
5 whole cloves
1 cinnamon stick
1 peel of a small orange
4 ounces vodka or cognac (bartender’s choice)
Sugar to taste

1. Mix wine, raisins, almonds, and spices in a container with a lid. Reserve a few raisins and almonds for garnish.
2. Let the mixture stand in a closed container at room temperature for 24 hours.
3. Before serving, heat the mixture on the stove on medium-high heat until boiling.
4. Add vodka and sugar.
5. Serve hot with a few raisins and blanched almonds in each cup.

(Serves 6)
808. **COOL YULE MARTINI**

For the hip kids who crave Rat Pack status during the holidays.

3 ounces vodka  
1/2 ounce dry vermouth  
1 teaspoon peppermint schnapps

1. Fill cocktail shaker with ice.  
2. Add vodka, vermouth, and peppermint schnapps.  
4. Strain into a cocktail glass.  
5. Garnish with a small candy cane.

809. **STAR**

I wish I may, I wish I might, have another sip of this tonight.

1 1/2 ounces apple brandy  
1 1/2 ounces sweet vermouth  
2 dashes orange bitters

1. Fill cocktail shaker with ice.  
2. Add apple brandy, vermouth, and bitters.  
4. Strain into a chilled cocktail glass.
810. PEPPERMINT PATTY

Sir, can I pour you another?

1/2 ounce peppermint schnapps
1/2 ounce dark crème de cacao
1 ounce cream

1. Pour peppermint schnapps and crème de cacao into an old-fashioned glass with ice.
2. Add cream.
3. Stir.

811. MISTLETOE MARTINI

Instructions: Hold over your head. Hope for the best.

1 ounce vodka
3/4 ounce melon liqueur
Dash of grenadine syrup

1. Fill cocktail shaker with ice.
2. Add vodka and melon liqueur.
4. Strain into a chilled martini glass rimmed with red sugar.
5. Float with red grenadine.
6. Garnish with a cherry.
**812. EGGNOG FOR TWO**

*A snuggle bunny drink to share while watching the lights twinkle on the tree.*

3 eggs  
4 ounces sugar  
1/4 teaspoon vanilla extract  
1/4 teaspoon ground nutmeg  
1/2 ounce brandy  
1/2 ounce dark rum  
8 ounces heavy cream  
8 ounces milk  
Note: Keep all ingredients refrigerated in advance of making this drink.

1. Beat the eggs and sugar until thick.  
2. Add vanilla and nutmeg.  
3. Continue to beat mixture.  
4. Add brandy, rum, heavy cream, and milk.  
5. Stir.  
6. Chill before serving.  
7. Dust with nutmeg.
Bring out the nog and the Christmas calypso music and watch Aunt Margo shimmy the night away.

3 eggs
1/2 cup sugar
1/4 teaspoon vanilla extract
1/4 teaspoon ground nutmeg
1 ounce light rum
8 ounces heavy cream
4 ounces milk
4 ounces of coconut milk

Note: Keep all ingredients refrigerated in advance of making this drink.

1. Beat the eggs and sugar until thick.
2. Add vanilla and nutmeg.
3. Continue to beat mixture.
4. Add rum, heavy cream, milk, and coconut milk.
5. Stir.
6. Chill before serving in highball glasses.
7. Garnish with coconut flakes.

(Serves 2)
**814. CHRISTMAS MARTINI**

’Tis the season to act like Dean Martin and the gang. Baby, it’s cold outside, but we’ve got our love to keep us warm.

3 ounces gin
1/2 ounce dry vermouth
1 teaspoon peppermint schnapps

1. Fill cocktail shaker with ice.
2. Add gin, vermouth, and peppermint schnapps.
4. Strain into a chilled cocktail glass.
5. Garnish with a candy cane.

**815. SANTA CLAUS IS COMING TO TOWN**

And he’ll be expecting this by the fireside. Don’t disappoint him.

1 1/2 ounces peppermint schnapps
1 1/2 ounces cinnamon schnapps
1 1/2 ounces melon liqueur

1. Pour schnapps and melon liqueur in a chilled deep-saucer champagne glass.
2. Top with whipped cream.
816. CAROLING WINE

The carols sound quite different at the tenth house than they did at the first when carolers take a thermos of this along.

8 ounces water
8 ounces brown sugar
16 ounces pineapple juice
8 ounces orange juice
6 whole cloves
3 whole allspice berries
2 cinnamon sticks
Rind of 2 oranges
1/2 teaspoon salt
32 ounces red wine

1. Pour water, brown sugar, pineapple juice, and orange juice in a large nonaluminum saucepan.
2. Add cloves, allspice, 2 cinnamon sticks, and salt.
3. Add orange rinds.
4. Bring mixture to a boil.
5. Reduce heat and simmer for 15 minutes.
6. Add wine.
7. Heat to just boiling and remove from heat.
8. Serve hot with a cinnamon stick for garnish.
(Serves 8)
817. HOLIDAY CHEER

Good tidings to you and all of your kin.

1 bottle champagne
1 can frozen cranberry juice concentrate, thawed

1. Pour champagne and cranberry juice concentrate into a punch bowl.
2. Stir.
3. Decorate with lime slices.
(Serves 10)

818. SIBERIAN SLEIGH RIDE

Giddy up, giddy up, let's go.

1 1/4 ounces vodka
3/4 ounce crème de cacao
1/2 ounce white crème de menthe
3 ounces light cream

1. Fill cocktail shaker with ice.
2. Add vodka, crème de cacao, crème de menthe, and light cream.
4. Strain into a snifter.
5. Sprinkle with chocolate shavings.
819. NEW YEAR MARTINI

It’s almost midnight. Hang on to this one with your right hand. Grab someone to kiss with your left.

Blue curacao
Champagne
1 ounce vodka
1 sugar cube

1. Soak the sugar cube in blue curacao in a small bowl.
2. Pour the champagne into a cocktail shaker.
3. Let stand for 5 seconds.
4. Add vodka.
5. Stir.
6. Strain into a chilled martini glass.
7. Drop in the curacao-soaked sugar cube.

820. RESOLUTION MARTINI

This year I promise to behave…Another one please. It’s not midnight yet.

3 ounces gin
1 ounce apricot brandy
1/2 ounce lemon juice

1. Fill cocktail shaker with ice.
2. Add gin, apricot brandy, and lemon juice.
4. Strain into a chilled cocktail glass.
CINCO DE MAYO DRINKS

821. BLACK TURNCOAT

Tis the season to toast the treason.

2 ounces chilled tequila
Juice of 1/2 lime
Splash water
Chilled cola
2 ice cubes

1. Pour chilled tequila and lime juice into a rocks glass with ice cubes.
2. Add a splash of water.
3. Stir.
4. Top with chilled cola.
5. Garnish with lime twists.

822. THE COCKROACH

La Cucaracha! Nothing says a party like flaming cockroaches.

1 1/2 ounces tequila
1 ounce coffee liqueur

1. Pour tequila and coffee liqueur into an old-fashioned glass.
2. Flame with a lighter.
823. THE GIRAFFE

Fun fact: Giraffes have 18-inch prehensile tongues. Guard drink accordingly.

1 1/2 ounces tequila
Grapefruit juice

1. Pour tequila into an old-fashioned glass with ice.
2. Swirl.
3. Fill with grapefruit juice.
4. Garnish with a cherry.

824. SWEET TEQUILA

Sip slowly. Have deep thoughts.

2 ounces tequila
1 ounce Pernod

1. Pour tequila and Pernod in a cocktail shaker.
2. Stir.
3. Pour into a brandy snifter.
825. COCKTAIL ATTACK

Take cover! When cocktails attack...Next on the Food Channel.

2 ounces tequila
1 ounce triple sec
1 ounce dry vermouth
1/2 lime
Crushed ice

1. Pour tequila, triple sec, and vermouth into a cocktail glass.
2. Squeeze in the juice from the lime.
3. Add crushed ice.
4. Shake.
5. Strain into a chilled champagne glass.
6. Garnish a lime twist.

826. LA TUNA

Sorry Charlie. This drink is mine.

4 dashes of Angostura bitters
1 1/2 ounces tequila
1 teaspoon lime juice
Club soda
Salt

1. Pour bitters, tequila, and lime juice into an old-fashioned glass with ice.
2. Fill with club soda.
3. Sprinkle salt on top.
**827. TEQUILA DRY**

Ssssh. Don’t tell anyone. Top secret info says super spies love to indulge in these “Mexican martinis” when looking for bad guys south of the border.

1 1/2 ounces tequila  
1/2 ounce dry vermouth  
1/4 ounce grenadine  
2 ice cubes

1. Pour the tequila, vermouth, and grenadine into a cocktail shaker.  
2. Stir.  
3. Add the two ice cubes.  
4. Garnish with lime or orange wheel.

**828. TURBO**

Grab the handle bars and buckle up. Zero to sixty in five seconds flat.

1 ounce tequila  
1 ounce vodka  
4 ounces tropical fruit punch

1. Fill cocktail shaker with ice.  
2. Add tequila, vodka, and fruit punch.  
4. Strain into a collins glass.
829. TEQUILA FURNACE

Turn up the heat.

5 to 10 drops Tabasco sauce
1 1/2 ounces tequila
Salt
Lime wedge

1. Drip Tabasco into a shot glass.
2. Top with tequila.
3. Consumed in the classic style: lick the salt, shoot the tequila, and suck the lime.

830. NUBE NUEVE

Cloud Nine…Up, up and away.

1 ounce tequila
1 ounce brandy
1 egg beaten
Juice of 2 limes

1. Fill cocktail shaker with ice.
2. Add tequila, brandy, egg, and lime juice.
4. Strain into a cocktail glass.
5. Garnish with a mint sprig.
831. SENORITA

A staple at Rose’s Cantina consumed by many a victim of Felina’s enchanting charms.

- 6 ounces tequila
- 6 ounces lime juice
- 4 1/2 ounces curacao
- Salt

1. Fill cocktail shaker with ice.
2. Add tequila, lime juice, and curacao.
4. Strain into salt-rimmed goblets.
(Serves 6)

832. EL PRESIDENTE

Worthy of a head of state.

- 1 1/2 ounces light rum
- 1/2 ounce vermouth
- 2 dashes of grenadine
- Juice of 1/2 lime

1. Fill cocktail shaker with ice.
2. Add rum, vermouth, grenadine, and lime juice.
4. Strain into a cocktail glass.
INCOME TAX DAY—APRIL 15

833. INCOME TAX

Fill out the forms. Write the check. Drink until you forget.

1 ounce gin
1 teaspoon dry vermouth
1 teaspoon sweet vermouth
1/2 ounce orange juice
2 to 3 dashes Angostura bitters

1. Fill cocktail shaker with ice.
2. Add gin, vermouths, orange juice, and bitters
4. Strain into an old-fashioned glass with ice.

EARTH DAY

834. SAVE THE PLANET

You have the whole world in your glass.

1 ounce vodka
1 ounce melon liqueur
1/2 ounce blue curacao
1 to 2 dashes green Chartreuse

1. Fill cocktail shaker with ice.
2. Add vodka, melon liqueur, blue curacao, and green Chartreuse.
4. Strain into a chilled cocktail glass.
ST. PATRICK’S DAY

835. BLARNEY STONE COCKTAIL

Fun Fact: Kissing the Blarney Stone gives the kisser the gift of great persuasiveness.

2 ounces Irish whiskey
1/2 teaspoon absinthe
1/2 curacao
1/4 teaspoon maraschino liqueur
Dash Angostura bitters

1. Fill cocktail shaker with ice.
2. Add whiskey, absinthe, curacao, maraschino liqueur, and bitters.
4. Strain into a cocktail glass.
5. Garnish with an orange peel twist and an olive.
836. ST. PATRICK’S DAY

Raise a toast to St. Patrick. Blessed is he who chases snakes out of a country.

3/4 ounce green crème de menthe
3/4 ounce green Chartreuse
3/4 ounce Irish whiskey
Dash Angostura bitters

1. Fill cocktail shaker with ice.
2. Add crème de menthe, Chartreuse, whiskey, and bitters.
3. Stir.
4. Strain into a cocktail glass.

837. CHILLY IRISHMAN

Begorrah! Get this man a scarf.

3 ounces cold espresso
1 ounce Irish whiskey
1/2 ounce coffee liqueur
1/2 ounce Irish cream liqueur
1 scoop vanilla ice cream
Dash sugar syrup
4 cups crushed ice

1. Combine all ingredients in a blender.
2. Blend until smooth.
3. Pour into a parfait glass.
**838. IRISH DREAM**

An iridescent vision of rainbows and lush green hills where fairies scamper.

1/2 ounce hazelnut liqueur  
1/2 ounce Irish cream liqueur  
3/4 ounce crème de cacao  
4 ounces vanilla ice cream

1. Combine all ingredients in a blender.  
2. Blend until smooth.  
3. Pour into a frosted pilsner glass.  
4. Top with whipped cream and chocolate sprinkles.

**839. EVERYBODY’S IRISH COCKTAIL**

At least on March 17th they are.

1 teaspoon green crème de menthe  
1 teaspoon green Chartreuse  
2 ounces Irish whiskey

1. Fill cocktail shaker with ice.  
2. Add crème de menthe, Chartreuse, and whiskey.  
3. Stir.  
4. Strain into a cocktail glass.  
5. Garnish with a green olive.
840. CLOVER LEAF COCKTAIL

I’m looking over a four-leaf clover. Oh, maybe it’s my glass.

Juice of 1 lime
2 teaspoons grenadine
1 egg white
1 1/2 ounces gin

1. Fill cocktail shaker with ice.
2. Add lime, grenadine, egg white, and gin.
4. Strain into a cocktail glass.
5. Garnish with a mint leaf.

841. DUBLIN COCKTAIL

If you order two, is it a double Dublin?

2 ounces Irish whiskey
1 teaspoon green Chartreuse
3 dashes green crème de menthe

1. Fill cocktail shaker with ice.
2. Add whiskey, Chartreuse, and crème de menthe.
3. Stir.
4. Strain into a cocktail glass.
5. Garnish with an olive.
842. EMERALD ISLE COCKTAIL

As William Drennan said in 1795, “Nor one feeling of vengeance presume to defile/The cause, or the men, of the Emerald Isle.”

2 ounces dry gin
1 teaspoon green crème de menthe
3 dashes Angostura bitters

1. Fill cocktail shaker with ice.
2. Add dry gin, crème de menthe, and bitters.
3. Stir.
4. Strain into a cocktail glass.

843. GREEN FIZZ

Pink hearts, yellow moons, orange stars…green fizz.

2 ounces dry gin
1 teaspoon green crème de menthe
1/2 teaspoon powdered sugar
1 egg white
Juice of 1/2 lemon
Club soda

1. Fill cocktail shaker with ice.
2. Add gin, crème de menthe, powdered sugar, egg white, and lemon.
4. Strain into a highball glass.
5. Fill with club soda.
844. GREEN ROOM COCKTAIL
Where leprechauns wait before their Tonight Show appearance.

3/4 ounce brandy
1 1/2 ounces dry vermouth
1/2 teaspoon curacao

1. Fill cocktail shaker with ice.
2. Add brandy, dry vermouth, and curacao.
4. Strain into a cocktail glass.

845. SHAMROCK COCKTAIL
The man who has luck in the morning has luck in the afternoon. And a shamrock never hurts either.

1 1/2 ounces Irish whiskey
1/2 ounce dry vermouth
1 teaspoon green crème de menthe

1. Fill cocktail shaker with ice.
2. Add whiskey, vermouth, and crème de menthe.
3. Stir.
4. Strain into a cocktail glass.
5. Garnish with an olive.
846. GREEN SWIZZLE

Here’s to the old lady up on the hill. If she won’t drink it, oh, well—I will!

2 ounces dry gin
2 dashes Angostura bitters
1 tablespoon green crème de menthe
1 teaspoon powdered sugar
Juice of 1 lime
Club soda

1. Pour gin, bitters, crème de menthe, powdered sugar, and lime in a collins glass with shaved ice.
2. Stir.
3. Fill with club soda.
4. Stir again.

847. LEPRECHAUN

Magically delicious, so sayeth one lucky pixie.

2 ounces Irish whiskey
Tonic water

1. Pour whiskey in an old-fashioned glass with ice.
2. Fill with tonic water.
3. Stir.
4. Garnish with a lemon twist.
848. LEPRECHAUN LIBATION

A popular favorite in leprechaun haunts all over Erin.

1 ounce green crème de menthe  
2 1/2 ounces Irish whiskey  
3 1/2 ounces ice

1. Pour crème de menthe, whiskey, and ice into a blender.  
2. Blend.  
3. Pour into a goblet or large wine glass.

849. PADDY COCKTAIL

As my uncle Paddy once said, “May the enemies of Ireland never meet a friend.”

1 1/2 ounces Irish whiskey  
3/4 ounce sweet vermouth  
3 dashes Angostura bitters

1. Fill cocktail shaker with ice.  
2. Add whiskey, vermouth, and bitters.  
4. Strain into a chilled cocktail glass.
850. **EMERALD ISLE COOLER**

May the leprechauns be near you to spread luck along your way.

<table>
<thead>
<tr>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 scoops vanilla ice cream</td>
</tr>
<tr>
<td>1 ounce green crème de menthe</td>
</tr>
<tr>
<td>1 ounce Irish whiskey</td>
</tr>
<tr>
<td>1 ounce club soda</td>
</tr>
</tbody>
</table>

1. Pour vanilla ice cream, green crème de menthe, and Irish whiskey into a blender.
2. Blend until smooth.
3. Pour into a chilled highball glass.
4. Add club soda.
5. Stir gently.

851. **TOP OF THE MORNING**

A good laugh and a long sleep are the two best cures for all that ails you. Along with this drink.

<table>
<thead>
<tr>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 ounce brandy</td>
</tr>
<tr>
<td>1/2 ounce apple brandy</td>
</tr>
<tr>
<td>1/2 ounce sweet vermouth</td>
</tr>
<tr>
<td>Dash of lemon juice</td>
</tr>
</tbody>
</table>

1. Fill cocktail shaker with ice.
2. Add brandies, vermouth, and lemon juice.
3. Stir well from bottom.
4. Strain into a cocktail glass.
5. Serve with one olive.
852. LITTLE GREEN FAIRY

Tinkerbell’s tipple of choice.

- 2 ounces green Chartreuse
- 2 ounces Benedictine
- 1/5 bottle white dinner wine
- 2 ounces blue curacao
- 2 ounces cherry brandy
- 2/5 bottle brut champagne

1. Pour Chartreuse, Benedictine, wine, curacao, and brandy in a pitcher.
2. Stir and chill.
3. When ready to serve, pour into a champagne bowl.
4. Add champagne.
   (Serves 25)

853. GREEN FIRE

The burning ring of green fire. It’s caused many a good Irishman to chase the rainbow.

- 1 1/2 ounces gin
- 2 teaspoons green crème de menthe
- 2 teaspoons kummel

1. Fill cocktail shaker with ice.
2. Add gin, crème de menthe, and kummel.
4. Strain into a highball glass.
5. Add ice.
FOURTH OF JULY

854. AMERICAN FLAG

When mixed properly, these colors don’t run.

1/2 ounce grenadine
1/2 ounce cream
1/2 ounce blue curacao

1. Layer in above order carefully in pousse café glass or a pony.

855. LIBERTY COCKTAIL

Take this cocktail to your tired, poor, huddled masses.

1 1/2 ounces apple brandy
3/4 ounce light rum
1/4 teaspoon sugar syrup

1. Fill cocktail shaker with ice.
2. Add apple brandy, rum, and sugar syrup.
3. Stir.
4. Strain into a chilled cocktail glass.
856. FIREWORKS

Toss one back and prepare to witness mental pyrotechnics. Kaboom!

1/2 ounce vodka
1/2 ounce light rum
1/2 ounce tequila
3 ounces pineapple juice
1 ounce cream of coconut
2 teaspoons milk
1 drop grenadine

1. Fill cocktail shaker with ice.
2. Add vodka, rum, tequila, pineapple juice, cream of coconut, milk, and grenadine.
4. Strain into a collins glass half filled with ice.
5 Garnish with a cherry.

857. BETSY ROSS

Fun Fact: Betsy Ross was excommunicated by the Quakers. Maybe because she enjoyed too much brandy.

1 1/2 ounces brandy
1 1/2 ounces port
2 dashes Angostura bitters
2 dashes blue curacao

1. Fill cocktail shaker with ice.
2. Add brandy, port, bitters, and blue curacao.
3. Stir.
4. Strain into a brandy snifter.
858. **YANKEE DOODLE COCKTAIL**

One word: Dandy.

1 3/4 ounces gin  
1/4 ounce cream  
1/4 ounce lemon juice  
1/4 ounce crème de yvette

1. Fill cocktail shaker with ice.  
2. Add gin, cream, lemon juice, and crème de Yvette.  
4. Strain into a cocktail glass.

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859. **AMERICAN GLORY HIGHBALL**

*Keep your eye on the grand old flag. Hard to do after an afternoon of these.*

1 1/2 ounces champagne  
1 1/2 ounces orange juice  
Club soda

1. Pour champagne and orange juice into a highball glass with ice.  
2. Stir.  
3. Fill with club soda.
860. STARS AND STRIPES
POUSSE CAFE

Every heart beats true for this red, white, and blue.

2/3 ounce grenadine
2/3 ounce white crème de menthe
2/3 ounce crème de yvette

1. Layer carefully in above order in a pousse café glass.

VALENTINE’S DAY

861. THE KISS

Sweet as your first.

1 1/2 ounces vodka
1/2 ounce chocolate liqueur
1/4 ounce cherry liqueur
3/4 ounce heavy cream

1. Fill cocktail shaker with ice.
2. Add vodka, liqueurs, and cream.
4. Strain into a chilled cocktail glass.
862. HANKY PANKY COCKTAIL

Too little hanky panky can leave your mate very cranky.

1 3/4 ounces gin
3/4 ounce sweet vermouth
1/4 ounce Fernet Branca

1. Fill cocktail shaker with ice.
2. Add gin, vermouth, and Fernet Branca.
3. Stir.
4. Strain into a cocktail glass.
5. Garnish with an orange peel.

863. RED HOT PASSION

A sure-fire recipe for afternoon delight.

1/2 ounce bourbon
1/2 ounce amaretto
1/2 ounce Southern Comfort
1/4 ounce sloe gin
Splash triple sec
Splash orange juice
Splash pineapple juice

1. Pour all ingredients over ice into a hurricane glass.
2. Stir gently.
3. Garnish with an orange slice.
864. **Kiss in the Dark**

A nice way to end the day. Or begin the night.

3/4 ounce gin  
3/4 ounce cherry brandy  
1/4 ounce dry vermouth

1. Fill cocktail shaker with ice.  
2. Add gin, cherry brandy, and vermouth.  
4. Strain into a chilled cocktail glass.

865. **Sweetie Baby**

Serve with a side of candy hearts and say “I love you.”

2 ounces amaretto  
5 ounces vanilla ice cream  
1/2 ounce milk (optional)

1. Pour amaretto, ice cream, and milk into a blender.  
2. Blend at medium speed until smooth.  
3. Pour into a goblet.  
4. Garnish with crushed almonds.
866. SOUL KISS

The best way to kiss your soul mate.

<table>
<thead>
<tr>
<th>1 ounce whiskey</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 ounce dry vermouth</td>
</tr>
<tr>
<td>1/2 ounce Dubonnet</td>
</tr>
<tr>
<td>3/4 ounce orange juice</td>
</tr>
</tbody>
</table>

1. Fill cocktail shaker with ice.
2. Add whiskey, vermouth, Dubonnet, and orange juice.
3. Stir.
4. Strain into an old-fashioned glass with ice.

867. CHOCOLATE COFFEE KISS

The consummate accent to a snowy Valentine’s Day spent watching An Affair to Remember.

<table>
<thead>
<tr>
<th>3/4 ounce coffee liqueur</th>
</tr>
</thead>
<tbody>
<tr>
<td>3/4 ounce Irish cream liqueur</td>
</tr>
<tr>
<td>Splash crème de cacao</td>
</tr>
<tr>
<td>Splash Grand Marnier</td>
</tr>
<tr>
<td>1 1/2 ounces chocolate syrup</td>
</tr>
<tr>
<td>Hot coffee</td>
</tr>
</tbody>
</table>

1. Pour liqueurs into an Irish coffee glass.
2. Add chocolate syrup.
3. Fill with coffee.
4. Top with whipped cream.
5. Garnish with shaved chocolate and a cherry.
868. HOT KISS

e.e. Cummings said it best: “Kisses are a better fate than wisdom.”

1/2 ounce white crème de menthe
1 ounce Irish whiskey
1/2 ounce white crème de cacao
6 ounces hot coffee

1. Pour liqueurs and whiskey into an Irish coffee glass.
2. Add coffee.
3. Stir.
4. Top with whipped cream.
5. Garnish with a chocolate-covered mint.

869. LOVER’S DELIGHT COCKTAIL

Sky rockets in flight...

1/2 ounce dry gin
1 teaspoon orange sherbet

1. Fill cocktail shaker with ice.
2. Add gin and orange sherbet.
4. Strain into a cocktail glass.
5. Dust with nutmeg.
870. CUPID’S COCKTAIL

*Draw back bow. Aim arrow at lover. Release.*

1 1/2 ounces sherry
1 egg
1 teaspoon powdered sugar
Dash of cayenne pepper

1. Fill cocktail shaker with ice.
2. Add sherry, egg, powdered sugar, and pepper.
4. Strain into a cocktail glass.

871. AMOROUS DUO

*Antony and Cleopatra. Romeo and Juliet. Tracy and Hepburn. Are you next?*

1 ounce raspberry schnapps
1/4 ounce amaretto
1 scoop vanilla ice cream
2 ounces crushed ice

1. Pour raspberry schnapps, amaretto, vanilla ice cream, and ice into a blender.
2. Blend until smooth.
3. Pour into a brandy snifter.
872. GODDESS OF LOVE COCKTAIL

*Aphrodite’s favorite concoction for lovers in love.*

1 3/4 ounces pastis
3/4 ounce anisette

1. Fill cocktail shaker with ice.
2. Add pastis and anisette.
4. Strain into a cocktail glass.

873. KISS ME QUICK

*Before I change my mind.*

2 ounces Pernod
2 dashes Angostura bitters
1 teaspoon Cointreau
1 ounce club soda

1. Add Pernod, bitters, and Cointreau to an old-fashioned glass with ice.
2. Stir.
3. Top with club soda.
874. PINK ROSE FIZZ

*Drink this rose and think sweet thoughts.*

Juice of 1/2 lemon
1 teaspoon powdered sugar
1 egg white
1/2 teaspoon grenadine
2 teaspoons cream
2 ounces dry gin
Club soda

1. Fill cocktail shaker with ice.
2. Add lemon, powdered sugar, egg white, grenadine, cream, and gin.
4. Strain into a highball glass.
5. Fill with club soda.

875. WILD FLING

*Everybody should have at least one in their lifetime.*

1 1/2 ounces wilderberry schnapps
4 ounces pineapple juice
Splash cranberry juice

1. Pour schnapps in a highball glass with ice.
2. Fill with pineapple juice.
3. Splash with cranberry juice.
4. Stir.
876. **FRANKENSTEIN COCKTAIL**

*Don’t be surprised if the villagers chase you around with torches.*

1 ounce dry gin  
1 ounce dry vermouth  
1/2 ounce apricot liqueur  
1/2 ounce Cointreau

1. Fill cocktail shaker with ice.  
2. Add gin, vermouth, apricot liqueur, and Cointreau.  
4. Strain into a cocktail glass.

877. **RED DEVIL**

*Keeper of the “spirits” of the dead.*

1/2 ounce sloe gin  
1/2 ounce vodka  
1/2 ounce Southern Comfort  
1/2 ounce triple sec  
1/2 ounce banana liqueur  
2 tablespoon Rose’s lime juice  
2 ounces orange juice

1. Fill cocktail shaker with ice.  
2. Add gin, vodka, Southern Comfort, triple sec, banana liqueur, and juices.  
4. Strain into a collins glass.
878. BLACK MAGIC

Only devil women with evil on their minds partake in this libation.

1 1/2 ounces vodka
3/4 ounce coffee liqueur
1 to 2 dashes lemon juice

1. Pour vodka, coffee liqueur, and lemon juice into an old-fashioned glass with ice.
2. Garnish with a lemon twist.

879. INCANTATIONS

Take a lesson from the witches of Macbeth. Double, double toil and trouble. Fire burn and cauldron bubble. Repeat as needed.

1 ounce vodka
1/2 ounce green curacao
2 ounces lemonade
2 to 3 drops grenadine
3 ounces ice

1. Add vodka, curacao, and lemonade in a blender with ice.
2. Blend until slushy.
3. Pour into extra large martini glass or goblet.
4. Drip grenadine over glass.
5. Garnish with sugar-coated lime wedge.
880. BLACK WITCH

She’s no Glenda the Good Witch.

1 1/2 ounces gold rum
1/4 ounce dark rum
1/4 ounce apricot brandy
1/2 ounce pineapple juice

1. Fill cocktail shaker with ice.
2. Add rums, apricot brandy, and pineapple juice.
4. Strain into a chilled cocktail glass.

881. CAT’S EYE

Fun fact: Legend has it that when you see a one-eyed cat, you should spit on your thumb, stamp it in the palm of your hand, make a wish, and it will come true. What can it hurt?

2 ounces dry vermouth
1/2 ounce yellow Chartreuse
2 dashes orange bitters

1. Fill cocktail shaker with ice.
2. Add vermouth, Chartreuse, and bitters.
4. Strain into a chilled cocktail glass.
882. HEADLESS HORSEMAN

Throw back a few of these while you still have a noggin.

2 ounces vodka
3 dashes Angostura bitters
Ginger ale

1. Pour vodka and bitters into a collins glass with ice.
2. Fill with ginger ale.
3. Stir.
4. Garnish with an orange slice.

883. VAMPIRE’S DELIGHT

Dracula enjoys these for a change of pace. Love at first bite, indeed.

2 ounces rum
1 banana
2 scoops vanilla ice cream
Grenadine

1. Place banana, rum, and ice cream in blender.
2. Blend on low for about 15 seconds until smooth.
3. Swirl grenadine into two champagne flutes until it coats the inside of the glasses.
4. Add banana mixture.
5. Serve with cherry.
**884. BLACK WIDOW**

*Less deadly than the spider’s venom. At least in small doses.*

1/2 ounce strawberry liqueur
1/2 ounce sambuca
1/2 ounce cream

1. Layer in above order in a shot glass.

**885. WITCH’S BREW**

*The popular year-around drink in Salem. Bottoms up, Esmeralda.*

2 ounces Strega
1/2 ounce crème de menthe
1 ounce lemon juice
1 ounce orange juice
Pernod

1. Fill cocktail shaker with ice.
2. Add Strega, crème de menthe, and juices.
4. Strain into a collins glass with shaved ice.
5. Float three or four drops Pernod.
6. Decorate with fresh mint.
886. DEMON POSSESSION

This one may make your head spin.

1 ounce citrus vodka
1 ounce light rum
1/4 ounce blue curacao
Lemonade

1. Fill cocktail shaker with ice.
2. Add vodka, rum, and curacao.
4. Strain into a highball glass with ice.
5. Fill with lemonade.
6. Garnish with a cherry.

887. SKELETON

Drink in place of barium for your next X-ray.

1/2 ounce white rum
1/2 ounce sour apple vodka
Lemon-lime soda

1. Pour rum and vodka into an old-fashioned glass filled with crushed ice.
2. Top off with soda.
888. GREEN GHOST

Yellow and Blue makes Green.

1 ounce blue curacao
1 ounce gin
1/2 ounce peach schnapps
2 ounces lemonade
Squeeze of an orange wedge

1. Fill cocktail shaker with ice.
2. Add curacao, gin, peach schnapps, lemonade, and orange juice.
4. Strain into a hurricane glass with ice.
5. Garnish with a lime wedge.

ELECTION DAY

889. VICTORY

Drink early and often while you wait for the results to come in.

1 1/2 ounces Pernod
3/4 ounce grenadine
Club soda

1. Fill cocktail shaker with ice.
2. Add Pernod and grenadine.
4. Strain into a highball glass filled with ice.
5. Fill with club soda.
890. WASHINGTON

Barry Goldwater said it perfectly: “If everybody in this town connected with politics had to leave town because of chasing women and drinking, you would have no government.”

1 1/2 ounces dry vermouth
3/4 ounce brandy
2 dashes sugar syrup
2 dashes Angostura bitters

1. Fill cocktail shaker with ice.
2. Add vermouth, brandy, sugar syrup, and bitters.
3. Stir.
4. Strain into a chilled cocktail glass.

THANKSGIVING

891. THANKSGIVING SPECIAL

Your Turkey Day guests will “gobble” these down.

3/4 ounce apricot liqueur
3/4 ounce dry gin
3/4 ounce dry vermouth
1/4 teaspoon lemon juice

1. Fill cocktail shaker with ice.
2. Add apricot liqueur, gin, vermouth, and lemon juice.
4. Strain into a cocktail glass.
5. Serve with a cherry.
Get your krewe together and have your own parade.

2 ounces gin
1/2 ounce cream
Dash of orange flower water
1/4 to 3/4 ounce sugar syrup
1/2 teaspoon powdered sugar
1 egg white
1 ounce lemon juice
Club soda

1. Fill cocktail shaker with ice.
2. Add gin, cream, orange flower water, sugar syrup, powdered sugar, egg white, and lemon juice.
4. Strain into a collins glass over ice.
5. Top with club soda.
893. NEW ORLEANS NIGHT

Let the good times roulez!

3/4 ounce vodka
1/2 ounce praline liqueur
2 ounces cream of coconut
1 ounce heavy cream
8 ounces crushed ice

1. Pour vodka, praline liqueur, cream of coconut, heavy cream, and ice in a blender.
2. Blend until smooth on low speed.
3. Pour into a wine glass.
4. Garnish with whipped cream.

EASTER

894. EASTER BUNNY

Here comes Peter Cottontail... invite him in for a drink!

1 1/2 ounces dark crème de cacao
1/2 ounce vodka
1 teaspoon chocolate syrup
1 teaspoon cherry brandy

1. Fill cocktail shaker with ice.
2. Add crème de cacao and vodka.
4. Strain into an old-fashioned glass.
5. Float chocolate syrup and brandy.
895. J ACK R ABBIT

Fun fact: Both Bugs Bunny and Brer Rabbit are North American jackrabbits.

3/4 ounce dry gin
3/4 ounce dry vermouth
1/4 ounce apricot nectar liqueur
1/4 ounce triple sec

1. Fill cocktail shaker with ice.
2. Add gin, vermouth, apricot nectar liqueur, and triple sec.
4. Strain into a cocktail glass.