Chapter 19

Drinks for Special Occasions

In This Chapter
► Preparing punches for parties
► Serving special holiday drinks

You’re bound to have a few parties throughout the year, and some of those parties will probably fall on holidays. I start the chapter with a few pages of punch recipes. They’ll be a hit at any gathering. The chapter ends with a sampling of holiday drinks. Try them with your friends throughout the year.

Punches

Punch may have come from the word *puncheon*, a cast made to hold liquids, such as beer. The word may also have come from the Hindu word *pantsh*, which means *five*. What does five have to do with anything? British expatriates in India in the 17th century made a beverage consisting of five ingredients: tea, water, sugar, lemon juice, and a fermented sap called *arrack*.

Regardless of the history or origin, punches of all kinds are an expected beverage at many of today’s social gatherings. Whether you’re an aspiring bartender or just someone who wants to be a good host (and the life of the party), you need to have at least a few of the following punches in your repertoire.
Part III: Cocktail Recipes

Ambrosia Punch

20 oz. can Crushed Pineapple, undrained
15 oz. Coco Lopez Cream of Coconut
2 cups Apricot Nectar, chilled
2 cups Orange Juice, chilled
1½ cups Light Rum, optional
1 liter Club Soda, chilled

In a blender, purée the Pineapple and Cream of Coconut until smooth. In a punch bowl, combine the pureed mixture, Nectar, Orange Juice, and Rum (if desired). Mix well. Just before serving, add Club Soda and serve over ice.

This recipe serves about 24.

Bacardi Confetti Punch

750 ml. Bacardi Light Rum
6 oz. can Frozen Lemonade Concentrate
6 oz. can Frozen Grapefruit Juice Concentrate
6 oz. can Fruit Cocktail, drained
2 liters Club Soda, chilled

Combine the first four ingredients in a large container and chill for two hours, stirring occasionally. To serve, pour the mixture over ice in a punch bowl and add chilled Club Soda. Stir gently.

This recipe makes 8 servings.

Champagne Punch Royale

1 cup Sliced Strawberries
2 tbsp. Sugar
1 cup Orange Juice
½ cup Royale Montaine Cognac and Orange Liqueur
1 bottle Chantaine Sparkling Wine, chilled
1 small bottle Club Soda

Place Sliced Strawberries in large bowl and sprinkle with Sugar. Add Orange Juice and Royale Montaine Cognac and Orange Liqueur. Macerate for 1 hour. Add the chilled Sparkling Wine and Club Soda.

This recipe serves 8.

Citrus Serenade

8 oz. Ocean Spray Cranberry Juice Cocktail with Calcium
½ Banana, cut into slices
½ cup Low-Fat Vanilla Yogurt
¼ cup Red Grapefruit Sections, membranes removed
½ cup Crushed Ice

Put all ingredients in a blender. Blend for a few seconds on high speed or until ingredients are thoroughly combined. Pour into a large glass.

Makes 1 serving.
**Cointreau Punch**

1 bottle Cointreau
1 bottle Vodka
3 quarts Club Soda
6 oz. can Orange Juice Concentrate
6 oz. can Pineapple Juice Concentrate

Place a clear block of ice in a large punch bowl. Combine ingredients and stir. Garnish with Orange Slices decorated with Cranberries and studded with Cloves.

*This recipe makes enough for 40 punch-cup drinks.*

**Coral Paradise**

10 oz. Ocean Spray Ruby Mango Grapefruit Juice Cocktail
4 oz. Orange Juice
¼ cup Crushed Pineapple, drained
¼ cup Crushed Ice

Put all ingredients in a blender. Blend for a few seconds on high speed or until ingredients are thoroughly combined.

*Makes 1 serving.*

*Variation: Substitute 1 scoop vanilla yogurt for crushed ice.*

**Double Berry Coco Punch**

20 oz. Frozen Strawberries in Syrup, thawed
15 oz. Coco Lopez Cream of Coconut
48 oz. Cranberry Juice Cocktail, chilled
2 cups Light Rum, optional
1 liter Club Soda, chilled

In a blender, purée the Strawberries and Cream of Coconut until smooth. In a large punch bowl, combine the pureed mixture, Cranberry Juice, and Rum (if desired). Just before serving, add Club Soda and serve over ice.

*This recipe serves about 32.*

**Formula #21**

1 bottle Smirnoff Vodka
1 bottle White Wine
2 quarts Pineapple Juice
½ cup Lime Juice
2 quarts chilled Club Soda
Sugar to taste

Mix the ingredients in a punch bowl.

*This recipe serves 12–20.*
Part III: Cocktail Recipes

**Fruit Punch**

- 4 oz. Pineapple Juice
- 6 oz. Orange Juice
- 6 oz. Lemon or Lime Juice
- 1 fifth Bacardi Light Rum
- 1 quart Ginger Ale or Club Soda
- Fine Sugar to taste

Mix ingredients in a large container. Chill 2 hours. Pour mixture over a block of ice in a bowl. Add 1 quart cold Ginger Ale or Club Soda. Decorate with Fresh Fruit.

*Serves 9 people twice.*

**Grapefruit Banana Shake**

- 4 oz. Ocean Spray White Grapefruit Premium 100% Juice
- 2 oz. Pineapple Juice
- ¼ cup Fat-Free Vanilla Yogurt
- ½ Banana, cut into slices

Put all ingredients in a blender. Blend for a few seconds on high speed or until ingredients are thoroughly combined. Pour into a glass with crushed ice.

*Makes 1 serving.*

**Malibu Party Punch**

- 1 bottle Malibu Rum
- 48 oz. Cranberry Juice
- 6 oz. can Frozen Orange Juice Concentrate
- 6 oz. can Frozen Lemonade or Limeade Concentrate

Combine ingredients in a punch bowl and stir. Garnish with Lemon, Orange Slices, and Cloves.

*This recipe serves 12–20.*

**M&R Hot Spiced Wine Punch**

- 1.5 liters Martini & Rossi Red Vermouth
- 2 dashes Angostura Bitters
- 6 Cloves
- 3 Cinnamon Sticks
- 3 tsp. Superfine Sugar
- pinch Allspice
- pinch Ground Clove
- Orange Slices

Combine all ingredients except Orange Slices in a heavy saucepan and heat but don’t boil. Strain into a punch bowl. For added effect, heat a poker and dip it into the punch before serving. Garnish with Orange Slices.

*This recipe serves 6–12.*
Metaxa Fruit Punch

½ gallon Orange Sherbet
3 bottles 7-Up
16 oz. Metaxa Manto Liqueur
6–8 scoops Raspberry Sherbet
1 Orange, sliced thin

Mix all ingredients except the Raspberry Sherbet and Orange Slices. Chill for 1 hour. Place scoops of Raspberry Sherbet atop the punch. Add Orange Slices.

This recipe serves 10–15.

Myers’s Planter’s Punch

3 oz. Orange Juice
Juice of ½ Lemon or Lime
1½ oz. Myers’s Rum
1 tsp. Superfine Sugar
dash Grenadine

Shake or blend until frothy. Serve over shaved ice in a highball glass. If desired, garnish with an Orange Slice and a Cherry.

This recipe makes only one drink, so you’ll have to do some multiplying to make enough to serve a bunch of people.

Open House Punch

750 ml. Southern Comfort
6 oz. Lemon Juice
6 oz. can Frozen Lemonade
6 oz. can Frozen Orange Juice
3 liters 7-Up or Sprite
Red Food Coloring

Chill ingredients. Mix the first four ingredients in a punch bowl. Add 7-Up or Sprite. Add drops of Red Food Coloring as desired and stir. Float a block of ice and garnish with Orange and Lemon Slices. Note that the first four ingredients may be mixed in advance. Add 7-Up or Sprite and ice when ready to serve.

This recipe makes 32 4-oz. servings.

Orange Coconut Frost

15 oz. can Coco Lopez Cream of Coconut
12 oz. can Frozen Orange Juice Concentrate, thawed
1 tsp. Vanilla Extract
4 cups Ice Cubes
Mint Leaves and Orange Slices, optional

In a blender, combine Cream of Coconut, Juice Concentrate, and Vanilla; blend well. Gradually add Ice, blending until smooth. Garnish with Mint and Orange if desired. Serve immediately. Refrigerate leftovers.

In case you hadn’t noticed, this is a nonalcoholic punch. It makes about 5 servings.
Party Punch

16 oz. Orange Juice
16 oz. Pineapple Juice, unsweetened
16 oz. Club Soda
3 oz. Lime Juice
16 oz. White or Gold Puerto Rican Rum

Pour ingredients into a large punch bowl filled with ice. Add Sugar to taste.

This recipe serves 12.

Patio Punch

750 ml. Southern Comfort
16 oz. Grapefruit Juice
8 oz. Fresh Lime Juice
2 liters 7-Up or Ginger Ale

Mix ingredients and add ice. Serve from a punch bowl or pitcher. Note that the first three ingredients can be mixed in advance and refrigerated. Add the 7-Up or Ginger Ale and ice when ready to serve.

This recipe serves 15–20.

Peach-E-Vino Punch

½ cup Sugar
½ cup Fresh Lemon Juice
1 bottle Dry White Wine
¼ cup DeKuyper Peachtree Schnapps
¼ cup DeKuyper Apple Barrel Schnapps
1 quart Club Soda
Fresh Fruit
Ice Cubes

In a large pitcher, combine Sugar and Lemon Juice. Stir until dissolved. Add Wine and Schnapps. Just before serving, add Club Soda, Sliced Fruit (Apples, Peaches, Cherries, Limes, Oranges, Lemons), and Ice Cubes.

This recipe serves 15–20.

Shower Punch

2 quarts Orange Juice
2 quarts Grapefruit Juice
1 quart Bacardi Light Rum

Mix ingredients in a large container. Chill 2 hours. Pour mixture over a block of ice just before serving. Add 3 thinly sliced Oranges.

Serves 25 people twice.
Part III: Cocktail Recipes

Chapter 19: Drinks for Special Occasions

Snow Blower

6 oz. Cran-Apple Cranberry Apple Juice Drink
1 tsp. Lemon Juice
pinch Cloves or Nutmeg
1 oz. Rum, optional
Lemon Slice, garnish

Heat Cranberry Apple Drink, Lemon Juice, and Cloves or Nutmeg in a small saucepan. Pour into a mug and stir in Rum, if desired. Garnish with a Lemon Slice.

Makes 1 serving.

Tropical Fruit Smoothie

15 oz. Coco Lopez Cream of Coconut
1 medium Banana
8 oz. juice-pack Crushed Pineapple, undrained
1 cup Orange Juice
1 tbsp. Real Lemon Juice from Concentrate or ReaLime Lime Juice from Concentrate
2 cups Ice Cubes

In a blender, combine all ingredients, except Ice; blend well. Gradually add Ice, blending until smooth. Garnish as desired. Serve immediately. Refrigerate leftovers.

Makes about 5 servings.

Holiday Cocktails

Here are several drinks you can serve on holidays throughout the calendar year. Sure, you can have green beer on St. Patrick’s Day, but where’s the fun in that? Sample something different.

New Year’s Eve: Midnight Cocktail

3 oz. Dry Champagne
½ oz. Goldschläger

Fill a champagne flute with chilled Champagne, leaving room at the top. Pour in the Goldschläger, making sure to include a few flakes of gold!

Valentine’s Day: Valentine’s Special

3½ oz. Fragoli
½ oz. Godiva Liqueur

Shake. Serve on the rocks with Candy Kisses as a garnish.
### St. Patrick’s Day: Nutty Irishman

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Instructions</th>
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<tbody>
<tr>
<td>1 part Carolans Irish Cream Liqueur</td>
<td>Shake all ingredients and serve as a shot.</td>
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<tr>
<td>1 part Frangelico</td>
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### Easter: Bunny Hop

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<tr>
<td>2 oz. Teton Glacier Potato Vodka</td>
<td>Shake with ice and strain into a chilled, sugar-rimmed martini glass.</td>
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<td>½ oz. Creme Yvette/Parfait Amour</td>
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### Cinco De Mayo: Iguana

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<tr>
<th>Ingredients</th>
<th>Instructions</th>
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<tr>
<td>½ oz. Tarantula Reposado Tequila</td>
<td>Combine ingredients over ice and serve in a rocks glass.</td>
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<tr>
<td>¾ oz. 360 Vodka</td>
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<tr>
<td>¾ oz. Coffee Liqueur</td>
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### Independence Day: Apple Pie

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<th>Ingredients</th>
<th>Instructions</th>
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<tr>
<td>1 oz. Vodka</td>
<td>Combine ingredients in a shaker and serve straight up in a shot glass.</td>
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<tr>
<td>½ oz. Apple Schnapps</td>
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<tr>
<td>½ oz. Pineapple Juice</td>
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<tr>
<td>dash Powdered Cinnamon</td>
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### Halloween: Bloody Brew

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<tr>
<td>1½ oz. Sobieski Vodka</td>
<td>Combine ingredients in a tall glass and garnish with a Lemon Wedge or any of the following: Pickle, Green Bean, or Celery Spear.</td>
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<tr>
<td>4 oz. Beer (your choice)</td>
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<tr>
<td>4 oz. Tomato Juice</td>
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<tr>
<td>dash Tabasco</td>
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<tr>
<td>Salt and Pepper</td>
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### Thanksgiving: Wild Thanksgiving

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<th>Ingredients</th>
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<tr>
<td>1 oz. Wild Turkey</td>
<td>Combine over ice and garnish with Mint.</td>
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<tr>
<td>1 oz. Apple Brandy</td>
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<td>½ oz. Lime Juice</td>
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<tr>
<td>2 oz. Cranberry Juice</td>
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Hanukkah: Israeli Sunrise

1½ oz. Sabra
1 oz. Vodka
2 tbsp. Softened Orange Sherbet

Combine Sabra and Vodka. Stir into Softened Sherbet. Serve in a rocks glass.

Christmas: Gingerbread Man

1½ oz. Vanilla-Flavored Vodka
4 oz. Ginger Beer

Pour Vodka over a couple of ice cubes in a cocktail glass. Add Ginger Beer, garnish with a Cherry, and serve.