

Dragonfly

Ingredients:

- 2 parts dark Rum
- 2 parts Cranberry juice
- 1 part Pineapple juice

Served:

- Over ice
- In a pint glass



Tequila Sunrise

The **Tequila Sunrise** cocktail is named for the way it looks after it has been poured into a glass, the colour that mimics a sunrise.

Ingredients:

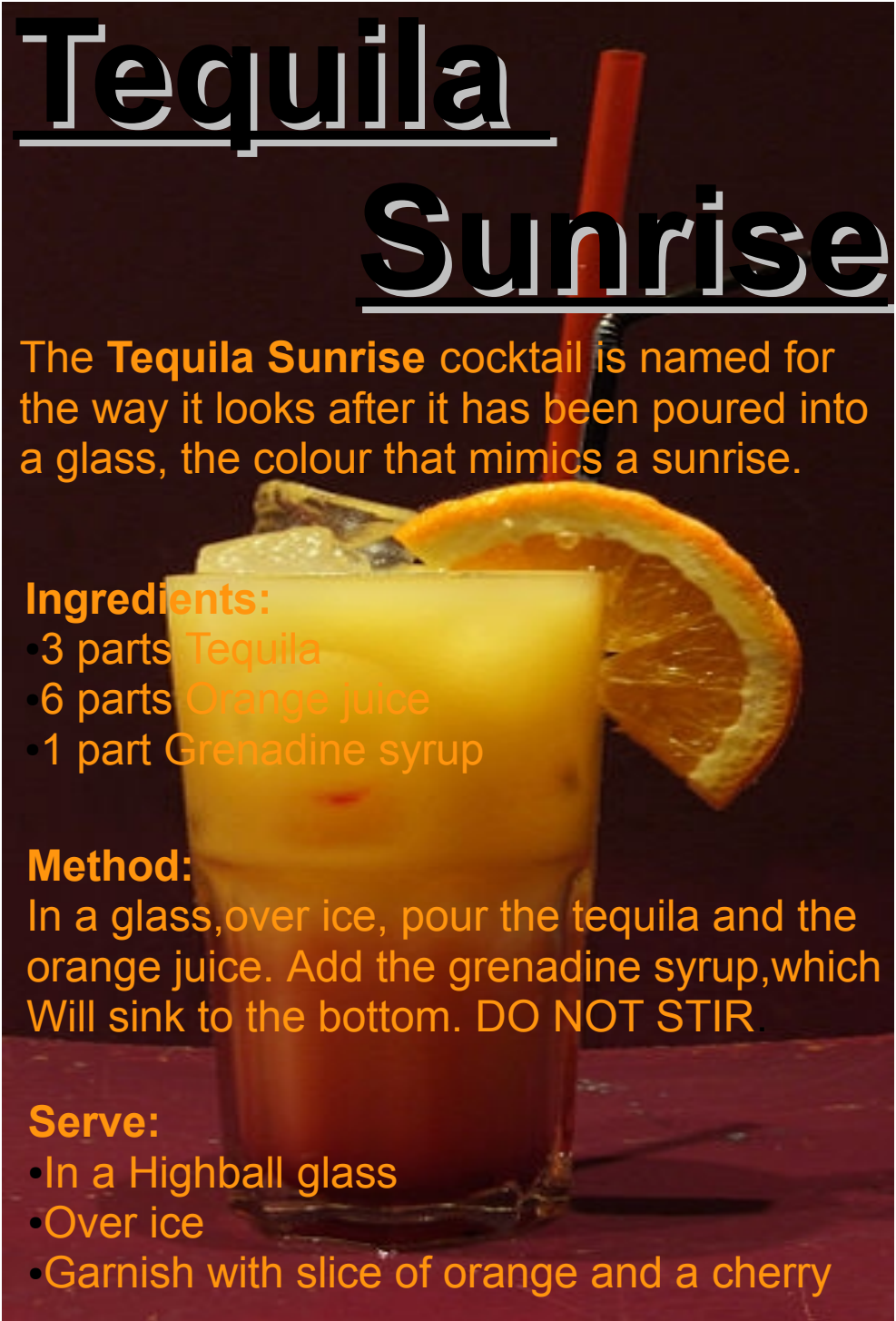
- 3 parts Tequila
- 6 parts Orange juice
- 1 part Grenadine syrup

Method:

In a glass, over ice, pour the tequila and the orange juice. Add the grenadine syrup, which will sink to the bottom. DO NOT STIR.

Serve:

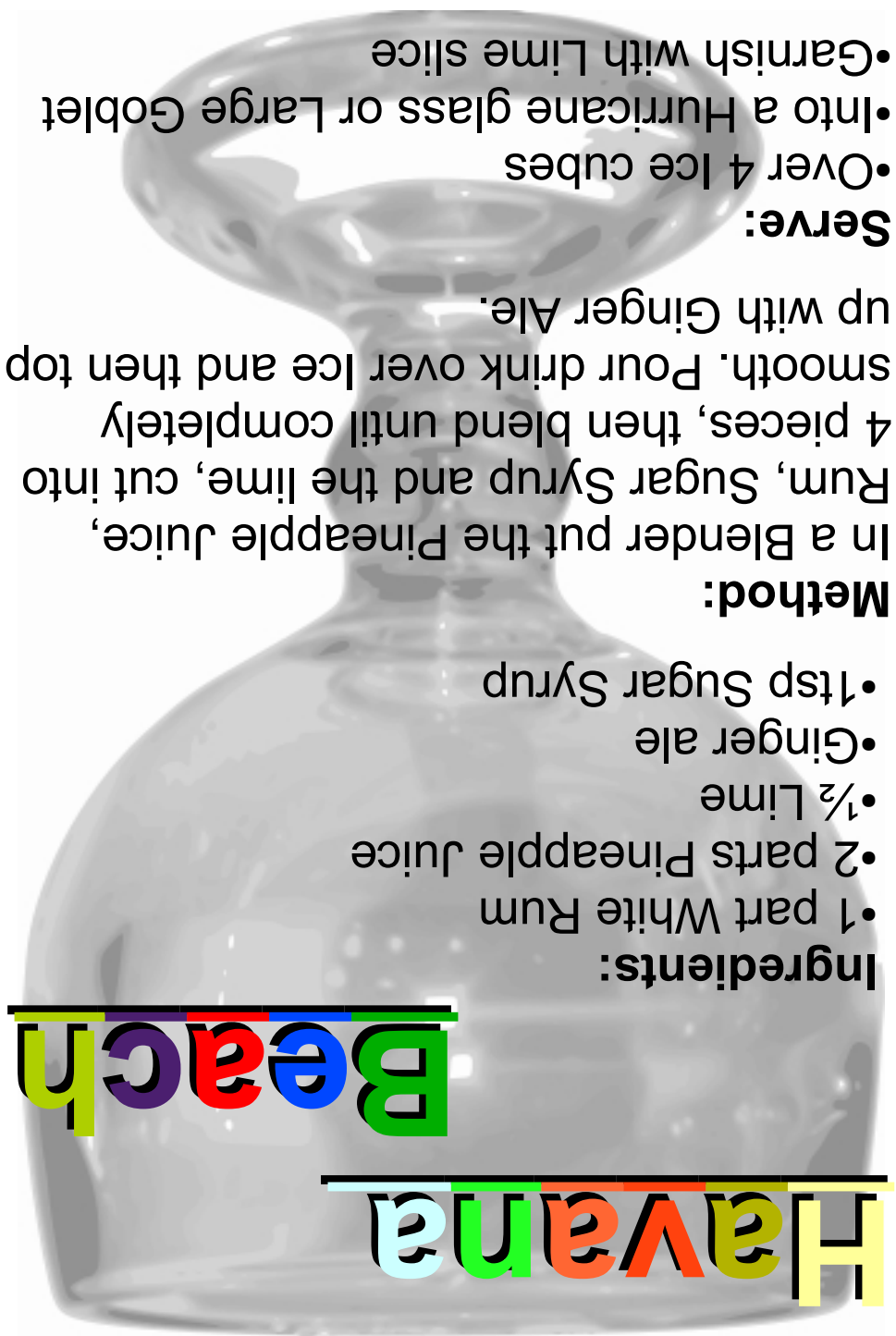
- In a Highball glass
- Over ice
- Garnish with slice of orange and a cherry



COCKTAIL RECIPES

Karine Dorset





Ingredients:

- 1 part White Rum
- 2 parts Pineapple Juice
- ½ Lime
- Ginger ale
- 1tsp Sugar Syrup

Method:

In a Blender put the Pineapple Juice, Rum, Sugar Syrup and the lime, cut into 4 pieces, then blend until completely smooth. Pour drink over ice and then top up with Ginger Ale.

Serve:

- Over 4 Ice cubes
- Into a Hurricane glass or Large Goblet
- Garnish with Lime slice

COCKTAIL RECIPES

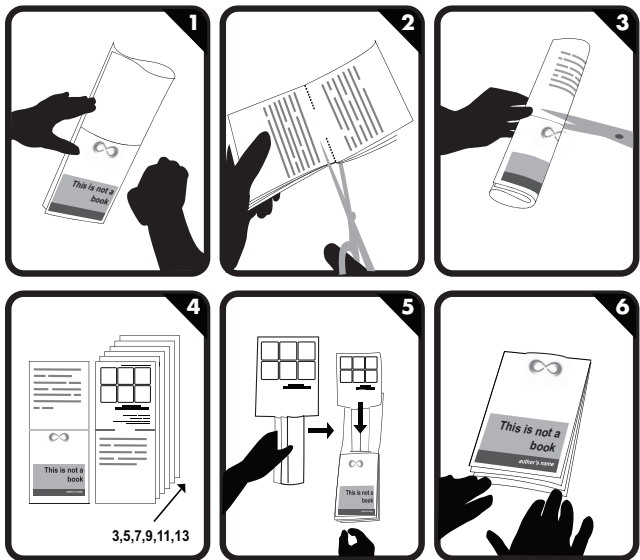
Karine Dorset

This Cocktail Recipe eBook was created in the idea for having fun. It's aimed at 18-30 year old's and can be great for party ideas.

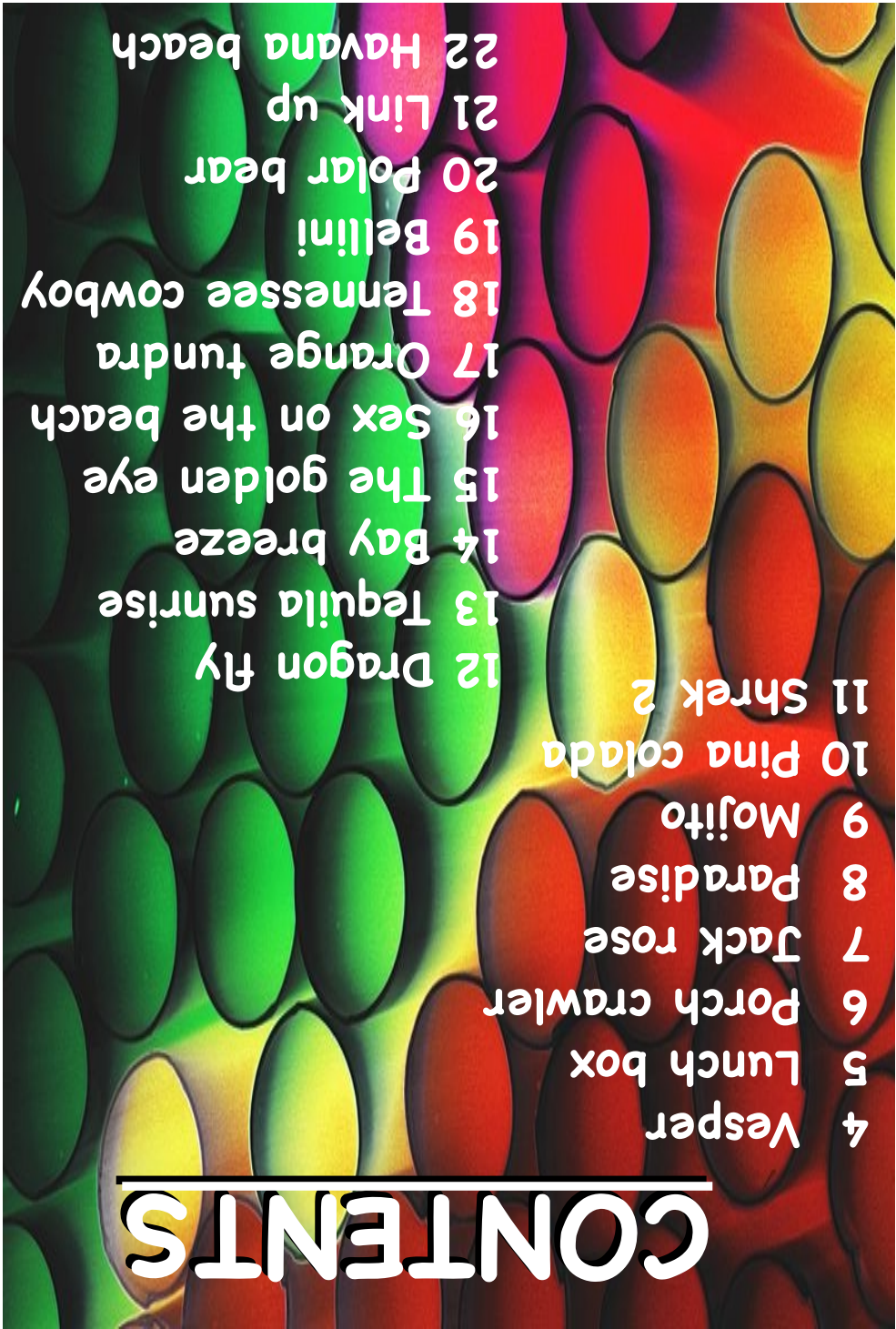
Images were taken from:
en.wikipedia.org/wiki/Main_Page

Front cover was taken from:
www.pdclipart.org/index.php

2010-06-09



made with www.bookleteer.com from proboscis



Polar Bear

A **Polar Bear cocktail**, or also known as After Eight or Peppermint Paddy, is a mint chocolate cocktail that tastes like a York Peppermint Pattie or an After Eight wafer.

Ingredients:

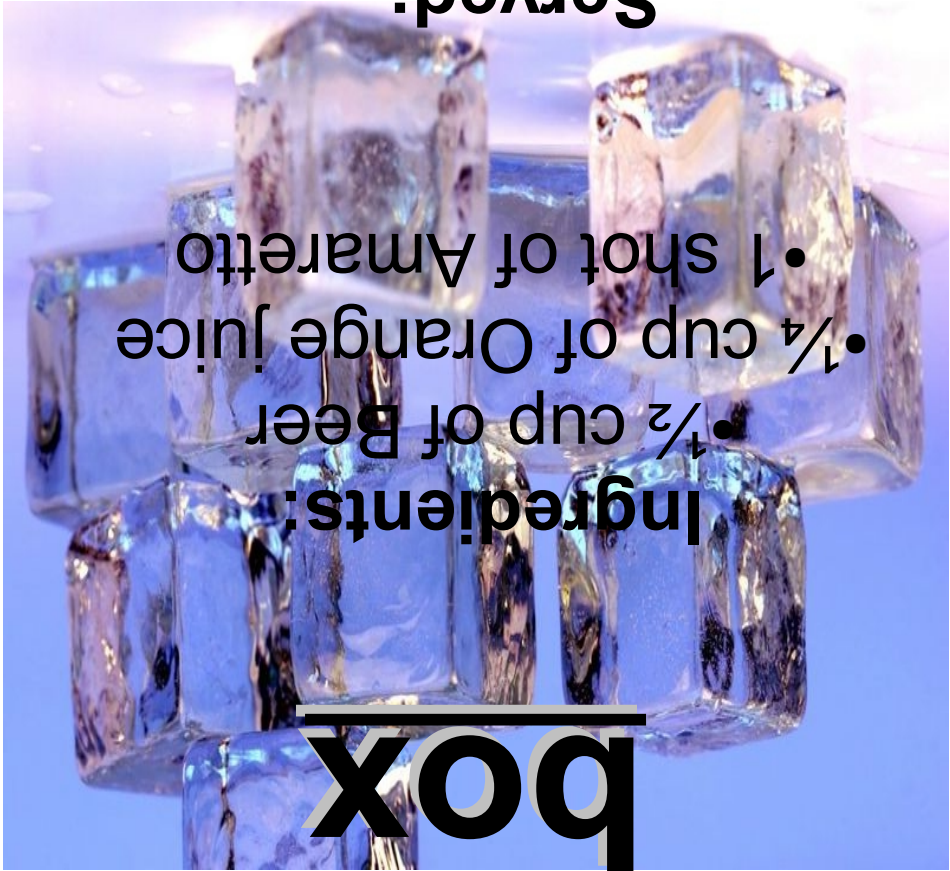
- 1 oz. of Chocolate Liqueur
- 1 oz. of Peppermint Schnapps

Method:

Blend ingredients together with crushed ice. Pour into a shot glass and garnish with a mint leaf.

Lunch

box

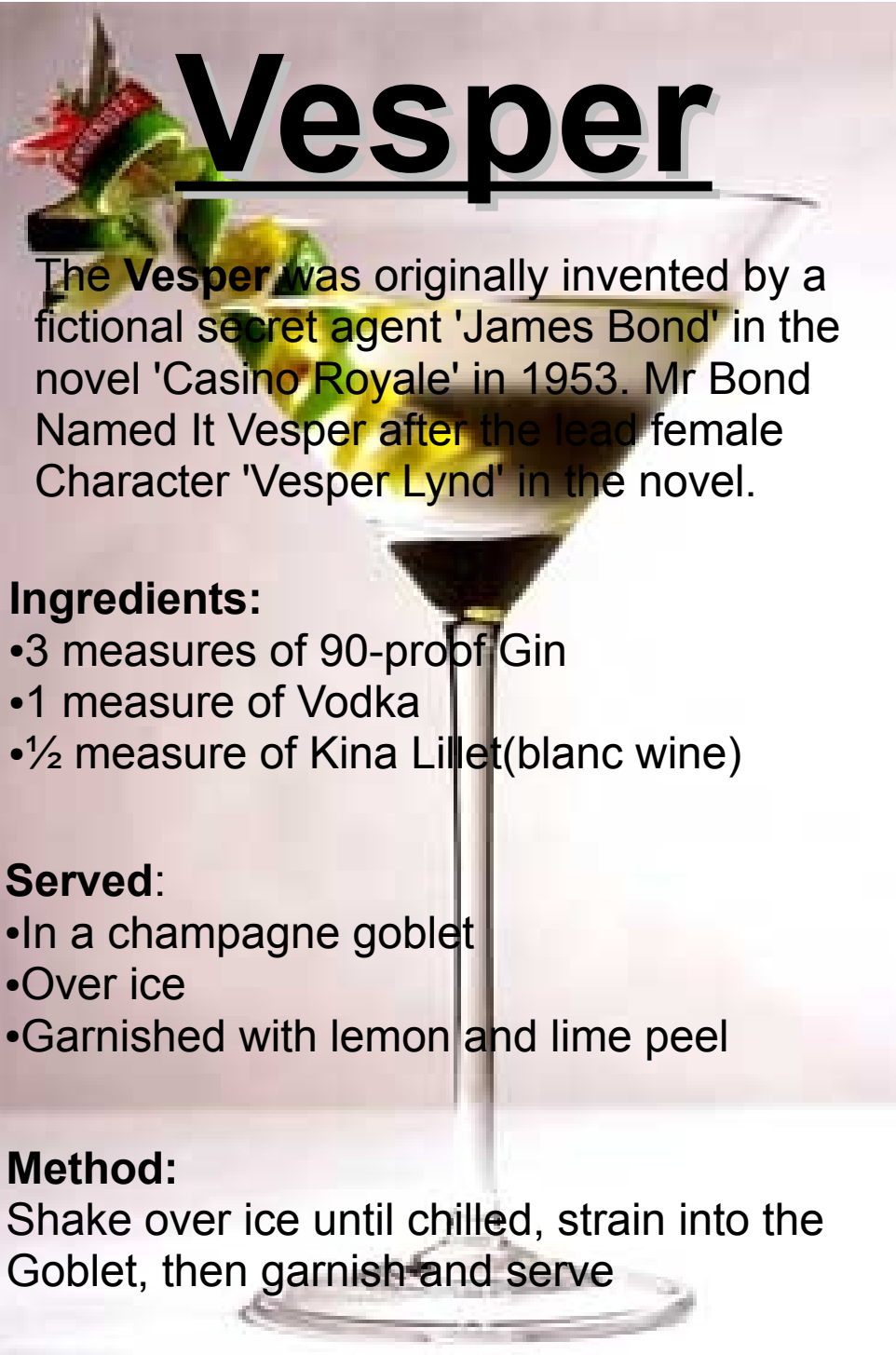


- Served:**
- Over ice
 - In a beer jug

Ingredients:

- ½ cup of Beer
- ¼ cup of Orange juice
- 1 shot of Amaretto

Vesper



The **Vesper** was originally invented by a fictional secret agent 'James Bond' in the novel 'Casino Royale' in 1953. Mr Bond Named It Vesper after the lead female Character 'Vesper Lynd' in the novel.

Ingredients:

- 3 measures of 90-proof Gin
- 1 measure of Vodka
- ½ measure of Kina Lillet (blanc wine)

Served:

- In a champagne goblet
- Over ice
- Garnished with lemon and lime peel

Method:

Shake over ice until chilled, strain into the Goblet, then garnish and serve

Link Up

The **Link Up** was created in 1975 to help mark the point when the Americans And Russians link up in space, the Apollo-Soyuz project. This particular cocktail was sent to the U.S.A and U.S.S.R for the astronauts to enjoy when they had returned from their mission.

Ingredients:

- 1 part Southern Comfort
- 1 part Russian Vodka
- Tsp of Lime juice

Method:

Shake ingredients well. Pour over ice in a cocktail glass.

Tennessee Cowboy

A Tennessee Cowboy is a cocktail named after its primary ingredients Jack Daniel's 'Tennessee' whiskey and the Red Bull for the portion

Ingredients:

- 35ml of Jack Daniel's
- 1/2 a can of red bull
- dash of lemonade or soda (to taste)

Served:

- In a Highball glass
- Over ice
- Garnish with Lemon wedge



The **Bellini** is long drink cocktail that originally came from Venice. It was invented sometime between 1934-1948. Giuseppe Cipriani was the man who created it and because of its unique pink colour it was named after what it reminded him of 'the toga of a saint', a painting by artist Giovanni Bellini. It is now one of Italy's most popular cocktails.

Bellini

Ingredients:

- 2 parts dry Sparkling wine
- 1 part Peach puree

Method:
Pour the peach puree into a chilled champagne flute glass and the gently add the sparkling wine so as not to fizz up. Stir gently.



Jack rose is a classic cocktail that was popular in the 1920s and 1930s. There have been a lot of theories for how the naming of this cocktail came about, but the most likely explanation is that its made with applejack and its of a rose colour.

Ingredients:

- 3 parts Applejack
- 2 parts Lemon or Lime juice
- 2 dashes grenadine

Served:

- Garnish with a cherry and an apple slice
- In a chilled glass

Jack Rose



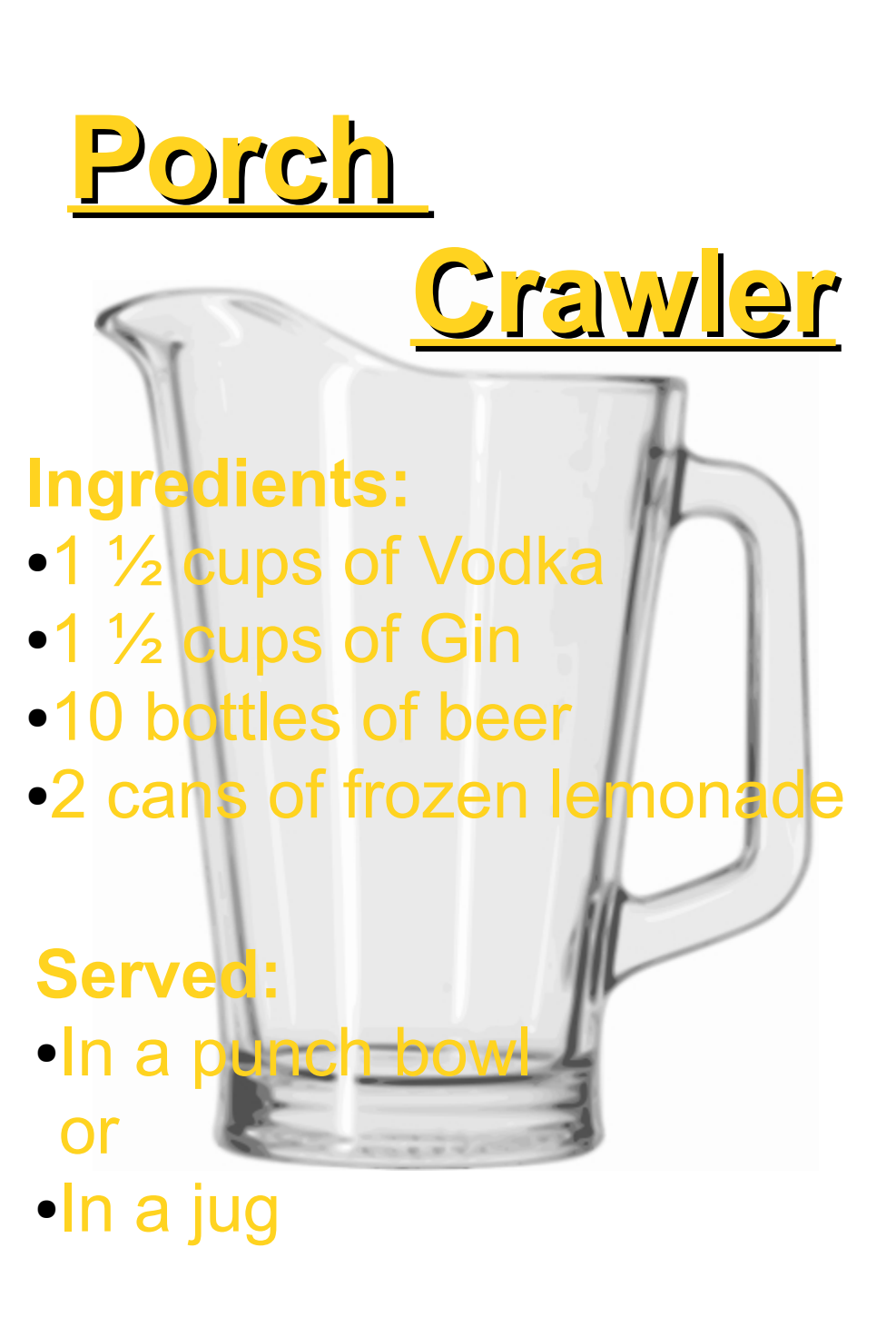
Porch Crawler

Ingredients:

- 1 1/2 cups of Vodka
- 1 1/2 cups of Gin
- 10 bottles of beer
- 2 cans of frozen lemonade

Served:

- In a punch bowl
- or
- In a jug



Sex on the Beach

Ingredients:

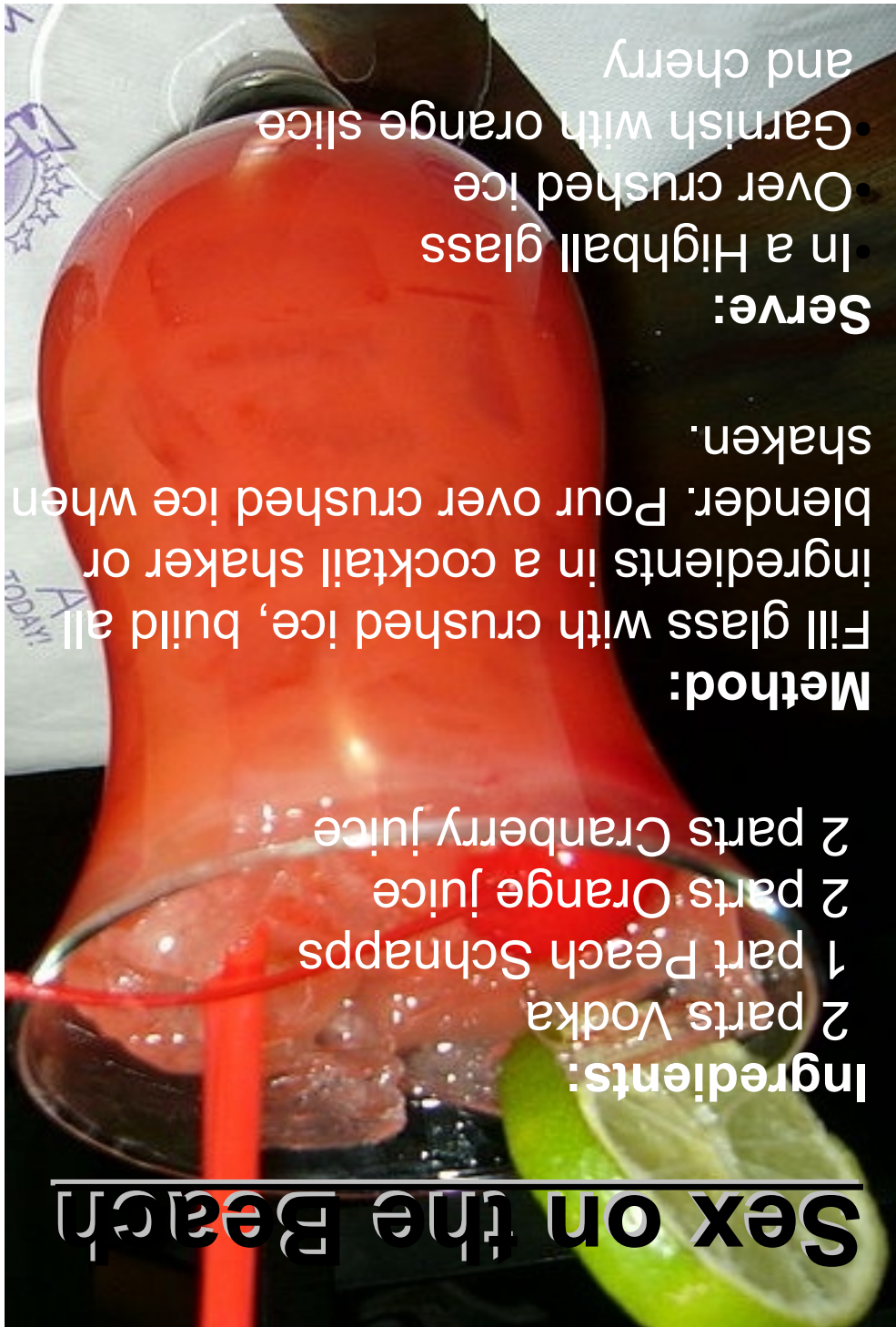
- 2 parts Vodka
- 1 part Peach Schnapps
- 2 parts Orange juice
- 2 parts Cranberry juice

Method:

Fill glass with crushed ice, build all ingredients in a cocktail shaker or blender. Pour over crushed ice when shaken.

Serve:

- In a Highball glass
- Over crushed ice
- Garnish with orange slice and cherry



Orange Tundra

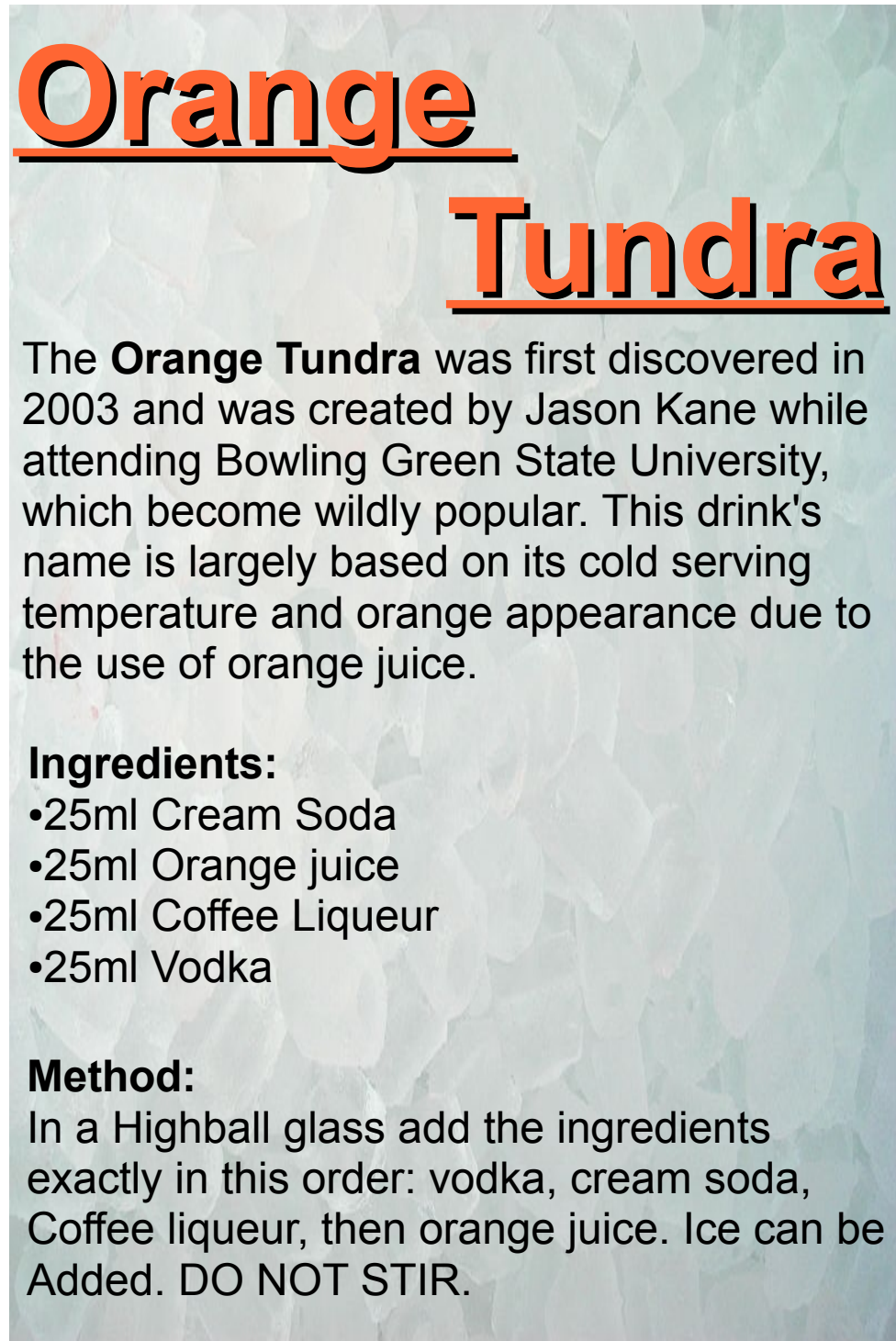
The **Orange Tundra** was first discovered in 2003 and was created by Jason Kane while attending Bowling Green State University, which become wildly popular. This drink's name is largely based on its cold serving temperature and orange appearance due to the use of orange juice.

Ingredients:

- 25ml Cream Soda
- 25ml Orange juice
- 25ml Coffee Liqueur
- 25ml Vodka

Method:

In a Highball glass add the ingredients exactly in this order: vodka, cream soda, Coffee liqueur, then orange juice. Ice can be Added. DO NOT STIR.



Mojito

Cuba is known as the birth place of the Mojito. The story behind the name has several theories; one is that it relates mojo. A Cuban seasoning. Another is that it's a simple change from mojadito, Spanish for 'a little wet'.

Ingredients:

- 40ml of White Rum
- 30ml of fresh Lime juice
- 3 springs of Mint
- 2tsp of Sugar
- Soda water

Method:

Put the sugar, lime juice and mint springs together in a 'highball glass'. Add the rum and top off with the soda water. Garnish with mint leaves and a straw.



Paradise

The **Paradise** cocktail is classified as a "pre-dinner" drink

Ingredients:

- 7 parts Gin
- 4 parts Brandy
- 3 parts Orange juice

Served:

- Straight up
- Make sure chilled



Shrek 2

Served:

- In a punch bowl
- With a ladle
- then
- In a glass over crushed ice.

Ingredients:

- 70cl Blue WKD
- 70cl Orange Bacardi Breezer
- 70cl Smirnoff Ice
- Vodka(add to your own taste)

Pina Colada

Pina Colada was apparently created by Ramon 'Monchito' Marrero on August 16th 1954, at the Caribe Hilton's Beachcomber Bar and since 1978, it has been the official Beverage for Puerto Rico.

Ingredients:

- 1 part white Rum
- 1 part cream or Coconut
- 3 parts Pineapple juice

Method:
Blend with crushed ice until smooth, then pour into glass,(goblet,pint,tiki,hurricane). Garnish with a pineapple slice and cherry.

Bay Breeze

The **Bay Breeze** is similar to the a Cape Codder as its base. This drink is also sometimes called a Downeaster or Hawaiian Sea Breeze.

Ingredients:

- 3 parts Vodka
- 1 part Cranberry juice
- 1 part Pineapple juice

Served:

- Over Ice
- In a highball glass
- Lime wedge to garnish

The Golden Eye

Ingredients:

- 3 parts Vodka
- 3 parts Amaretto
- Twist of Lemon

Served:

- In a highball glass
- Lemon wedge
- Crushed ice