Drinks

Compiled by: Becky

Introduction

Basic Bloody Mary Mix

Description

This Bloody Mary mix sticks to the basics: tomato juice, horseradish, hot sauce, celery salt, and Worcestershire sauce. It makes a balanced drink with citrusy brightness and a little heat. If you're the type who treats your Mary as a pre-brunch snack, load up on garnishes like olives, pickles, celery, or pickled prawns. It's best to make the mix the night before you want to serve it so the flavors can meld, then just mix with vodka and serve.

Ingredients

- 3 cup tomato juice
- 1 1/2 oz fresh lemon juice, about 1 medium lemon
- 1 1/2 oz fresh lime juice, about 2 medium limes
- 1 tbsp worcestershire sauce
- 2 tbsp peeled and finely grated fresh horseradish
- 1 1/2 tsp kosher salt
- 1 tbsp hot sauce, like Tabasco
- 1 tsp celery salt
- 3/4 tsp black pepper

Instructions

For the mix:

Place all of the ingredients in a nonreactive 1-quart container and whisk until well combined. Cover and refrigerate until the flavors meld and the mix is chilled, at least 2 hours or preferably overnight. The mix will keep refrigerated in a container with a tightfitting lid for up to 24 hours.

For serving:

When ready to serve, whisk the mix to recombine.
Fill 8 highball glasses halfway with ice. Pour 2 ounces of the vodka and 4 ounces of the mix into each glass and stir to combine. Garnish each with a celery stalk or dill pickle spear and a pickled green tomato, if using.

Notes

For serving:
Ice
2 cups (16 ounces) vodka
Celery stalks (optional)
Dill pickle spears (optional)
Pickled green tomatoes (optional)

Cantaloupe Coconut Lassi

Description

This is totally healthy. And it tastes good. And it's somewhat filling. And it doesn't even have chocolate? I'm so confused.

Ingredients

- 1 cup Coconut water
- 1/2 cup canned coconut milk
- 1/2 cup plain greek yogurt
- 2 cup cantaloupe cubes fresh but frozen
- 2 tbsp unsweetened coconut flakes
- 2 tsp honey
- 1/4 tsp cinnamon
- 1/8 tsp cardamom
- 1/8 tsp nutmeg
- toasted coconut for garnish

Instructions

Combine all ingredients together (except for toasted coconut) in a blender and process until smooth! Garnish with toasted coconut. Drink up.

Caribbean Rum Punch

Description

The old rhyme goes, 'One of sour, two of sweet, three of strong, four of weak.' Any fruit juice can be used. Serve chilled over ice, with fruit garnishes and a sprinkling of grated nutmeg."

Ingredients

- 1 cup fresh key lime juice
- 1 cups simple syrup - see notes below
- 3 cups Prusser's Rum
- 2 cups orange juice
- 2 cups pineapple juice

Instructions

1. In a pitcher, combine lime juice, simple syrup, rum and orange juice. Add a few dashes of angustura bitters and some grated nutmeg to taste. Serve chilled over ice.

Notes

It takes about 6 limes to get a cup of juice.

You can make simple syrup by heating equal parts sugar and water in a saucepan until the sugar dissolves.

Simple syrup and bitters can also be purchased rather inexpensively at the liquor store.

I grated fresh nutmeg over the top of each glass and sttirred it in.

The punch has a really wonderful flavor and a bit of a delayed effect so watch out!

Cherry Limeade

Description

Cherry limeade, made with lemon-lime soda, cherry syrup, a splash of maraschino cherry juice, and fresh squeezed lime juice, is a refreshing and delicious summer drink.

Ingredients

- 2 tsp maraschino cherry juice
- 1 oz Grenadine
- 1 lemon-line soda - 7-up, sierra mist or Sprite
- Crushed Ice
- 2 wedges lime

Instructions

Add cherry juice and syrup to a 12-ounce glass and top with lemon-lime soda to fill glass about halfway; stir to blend. Fill glass with crushed ice, top off with additional soda, if needed, then squeeze two lime wedges in and drop them on top; add a maraschino cherry and straw.

Notes

Notes: I use Sierra Mist Natural. Good choices for commercial cherry syrups are DaVinci, Torani, Hawaiian Shaved, Juicy Juice and other snow cone brands of syrup. If you want to go for a pitcher, a 1/2 gallon is 64 ounces, or a little more than 5 of these 12-ounce glasses.

Chocolate Chip Cookie Kahula Millkshake

Description

This is SO GOOD!!

Ingredients

- 2 cup coffee ice cream
- 1 1/2 cup milk
- 1/2 cup kahula
- 2 large chocolate chip cookies
- 6 ice cubes

Instructions

Add all ingredients to a blender and process until almost smooth, leaving some small pieces of cookie if possible. Pour in glasses and crumble more cookies on top. Serve!

Dirty Banana Cocktail

Description

Sweet smooth creamy and delicious!

Ingredients

- 7 Large ice cubes
- 4 scoops vanilla ice cream
- 1 oz creme de cacao - 42 proof
- 1 oz creme de banana - 50 proof
- 1 oz Kahlua - 53 proof

Instructions

1. In a blender, add ice cubes and ice cream and blend. Add liquers and blend until combined. Serve in martini glasses.

2. Top with whipped cream and sliced bananas.

Notes

Be careful. This one will sneak up on you.

femme Fatale Punch

Description

This combination of sparkling wine and strawberries may look girly and fruity, but after one glass you'll understand why it's called punch.

Ingredients

- 1 lb strawberries hulled and quartered - about 3 cups
- 2 tbsp sugar
- 1/2 oz lemon juice
- 8 oz limoncello - chilled - caravella - not too sweet
- 2 bottles brut champagne

Instructions

Combine the measured strawberries, sugar, and lemon juice in a blender and blend until smooth.

Strain through a fine-mesh strainer and discard the solids.

Pour the limoncello and strawberry purée into a punch bowl and stir until well combined.

Slowly pour in the cava.

Garnish individual glasses with strawberries, if desired.

Grasshopper Pie

Description

yesterday I was craving something minty, fresh, and cold. I was fresh out of vanilla ice cream, so I decided to whip up a Grasshopper Pie, circa…well, I can't exactly say from what era Grasshopper Pies originally hail. So I'm just gonna go out on a limb and assign it to the seventies. It's the decade responsible for most of my favorite foods.

Ingredients

- 16 Oreo cookies
- 2 tbsp butter
- 1 jar of Marshmallow fluff
- 2/3 cup half & half
- 2 tbsp Creme De Menthe Liqueur - more to taste
- 2 tbsp Creme De Cacao Liqueur
- few drops of green food coloring
- 1 cup heavy cream

Instructions

Throw the cookies and melted butter into a food processor and pulverize (or, if you have some aggressions or energy to expend, you can crush them in a large Ziploc bag.)

Pour into a pie pan and press into the bottom and up the sides of the pan. Set aside.

Heat marshmallows and half-and-half in a saucepan over low heat, stirring constantly.

As soon as it's all melted and combined, place saucepan in a bowl of ice to cool down quickly. (Stirring occasionally will hasten this process.)

Once cool, add creme de menthe and creme de cacao. Taste and add more creme de menthe if needed.

Add one to two drops green food coloring (optional!)

In a mixing bowl, beat whipping cream until stiff.

Pour cold marshmallow mixture into the whipped cream and fold together gently

Pour filling into chocolate crust (note: you might have a good 1/2 cup filling left over, depending on the size of your pie pan!)

Sprinkle extra chocolate crumbs over the top.

Place pie in the freezer and freeze until very firm, at least two hours.

Remove from freezer ten minutes or so before you want to slice and serve.

Homemade Coffee Creamer

Source: Laura's Sweet Spot

Description

You get something that is deliciously sweet and creamy that is made from real ingredients. Yes, it uses sweetened condensed milk which is processed, but at least it's made from dairy! And I won't lie to you by telling you that it is an exact substitute for the flavored creamers that you can buy, but it is a good alternative. I use it every day now and keep extra cans of sweetened condensed milk lying around for emergencies. I always use just regular sweetened condensed milk and half-and-half. I find that the half-and-half gives the creamer a thicker consistency. If you use skim milk it will be very runny and just not taste as good… but yes, you will certainly save in those calories. And word to the wise- find a nice glass container or jar that you can store this in. It gets very sticky from any drips, and it settles while it sits in the fridge, so it always need to be shaken or stirred before using (I always whisk it back up, shaking doesn't get everything recombined as well).

Ingredients

- 14 oz sweetened condensed milk
- 14 oz milk whole, or half and half
- 2 tsp vanilla extract OR Vanilla Coffee Syrup for a stronger flavor

Instructions

Pour all ingredients into bowl and whisk until well combined. Store in airtight container/jar and shake before each use.

Main Line Wine

Description

Somewhere between Sangría and Planter's Punch, the flavor of this refreshing cocktail pops thanks to Yellow Chartreuse and Grand Marnier. It's a guaranteed way to keep your guests cool at your next barbecue.

Ingredients

- 1 (750-milliliter) bottle Cabernet Sauvignon, chilled
- 16 oz chilled rum
- 12 oz fresh squeezed lemon juice chilled - about 8 lemons
- 12 oz simple syrup - see notes
- 3 oz Yellow Chartreuse
- 1 oz Grand Marnier
- 6 dash orange bitters
- 6 thinly sliced orange wheels

Instructions

Place all of the ingredients in a punch bowl and stir to combine.

Add a large block of ice and serve in highball glasses filled with ice.

Garnish with a slice of orange.

Notes

1 cup cold water
1 cup granulated sugar

INSTRUCTIONS
Place water and sugar in a container with a tightfitting lid.

Shake vigorously for 3 minutes.

Let rest for about 1 minute.

Shake again for 30 seconds.

Store, sealed, in the refrigerator.

Alternatively, you can heat the water and sugar in a small saucepan, stirring until the sugar has dissolved.

Cool completely and store, sealed, in the refrigerator.

Mango Margaritas

Description

I absolutely love this cocktail. It's very, very flavorful and very, very, very, very, very, very easy to whip up. And it's extra delicious because instead of putting salt on the rim (which I do not like; call me margarita flawed) I do a nice, unapologetically thick rim of lime-spiked sugar.

Ingredients

- 2 limes
- 2 tbsp coarse sugar
- 2 jar 20 oz. Mango chunks drained
- 1 1/2 cup tequila
- 1 1/2 cup triple sec
- 1/4 cup sugar

Instructions

Zest the limes and lay the zest on a plate. If you have the time, let the zest dry out for ten minutes or so. Pour the coarse sugar over the zest and toss it around with your fingers to combine. Lime sugar! Yum.

Throw the mango chunks into a blender. Pour in the tequila, triple sec, and sugar. Squeeze in the juice of the limes, then top off the whole thing with ice. Blend it until it's totally smooth. Give it a taste, then add more of what you think it needs (alcohol, sugar, lime, etc.)

To serve, cut a small wedge in one of the juiced limes and rub the lime all over the rim of the glass to moisten. Dip the rim of the glasses in the lime sugar to give it a pretty, crystally rim.

Pour in the margaritas and serve immediately!

Michelada Cocktail

Description

I think of the michelada as a thirst-quenching cocktail for a lazy afternoon. Hops and carbonation (in the form of beer) are blended with savory-sweet tomato juice to produce a refreshingly spicy drink that goes down fast.

Ingredients

- 2 tbsp Bloody Mary Mix
- 1 tbsp fresh lime juice
- 3 lime wedges
- 1 tbsp sea salt
- 1 1/2 tsp Ancho Chili Powder
- 1 Lime Wedge
- 1 tbsp Hot Pepper Sauce Tabasco or Cholulu
- 12 oz Mexican Beer

Instructions

Make the salty spicy rim (optional)

1. On a small plate, stir together the salt and chili powder. Moisten the rim of a tall glass with the lime wedge by forcing it onto the rim and running it around the perimeter. Then dip the rim in the salt mixture to coat. Toss the lime wedge to the side for another use or discard.

Make the michelada
2. Pour the tomato juice, lime juice, and hot pepper sauce into a pitcher or very tall glass and stir to mix well.

Divide the mixture among 2 glasses. Add enough ice cubes to each glass to fill about 2/3 full.

Gradually pour in the beer and serve each with a lime wedge on the side.

We think you can take it from here…although be sure to consume your michelada relatively quickly, before the ice has a chance to melt into a puddle and dilute your perfect proportions.

Mudslide Affragato

Description

Made with espresso, vodka, coffee liqueur, Irish cream, Häagen-Dazs® Coffee Ice Cream (my all-time favorite ice cream), and topped with chocolate shavings, this adult cocktail dessert not only satisfies my sweet tooth, it also satisfies my need to unwind.

Ingredients

- 1 oz fresh poured shot of expresso
- 1/2 tbsp vodka
- 1/2 tbsp kahula
- 1/2 tbsp baileys irish cream
- 1 scoop Häagen-Dazs® Coffee Ice Cream
- 1/2 tsp chocolate shavings

Instructions

Mix the espresso, vodka, Irish cream, and coffee liqueur together.

Pour the "spiked" espresso over the ice cream.

Finish the cocktail dessert off with the chocolate shavings.

Serve immediately.

Orange Creamsicle Smoothie

Source: It's Yummilicious

Description

This delicious smoothie is sweetened with oranges and vanilla yogurt. It's a thick, cold, smooth treat that can be enjoyed any time of day

Ingredients

- 1 cup milk
- 6 oz vanilla yogurt
- 1/4 cup frozen orange juice concentrate
- 3 mandarin orange slices
- 1/4 tsp vanilla
- 5 ice cubes

Instructions

Combine milk, yogurt, orange slices, orange juice concentrate and vanilla extract in a blender.

Blend 15 seconds to combine ingredients.

Add ice cubes and blend about 20 seconds to crush ice.

Serve immediately.

Orange Lemonade

Description

This juice is a favorite. I was looking for a way to sweeten lemonade without using more sugar when I came up with the recipe.

Ingredients

- 1 3/4 cup sugar
- 2 1/2 cup water
- 1 1/2 cup lemon juice - about 8 lemons
- 1 1/2 cup Orange Juice - about 5 oranges
- 2 tbsp Grated Lemon Peel
- 2 tbsp grated orange peel

Instructions

In a large saucepan, combine sugar and water.

Cook over medium heat until sugar is dissolved, stirring occasionally. Cool.

Add juices and peel to cooled sugar syrup. Cover and let stand at room temperature 1 hour.

Strain syrup; cover and refrigerate.

To serve, fill glasses or pitcher with equal amounts of fruit syrup and water. Add ice and serve. Yield: 12 servings.

Notes

Served it with vodka and some club soda.
It was a REAL hit.

Raspberry Lemonade

Description

so sweet and red and just a bit thick from the raspberry purée.

Ingredients

- 1 cup water
- 1 cup sugar
- 1 cup fresh lemon juice
- 1 1/2 cup fresh or frozen raspberries

Instructions

Heat the sugar and water over medium heat, stirring often, in a small saucepan until the sugar has completely dissolved to make a simple syrup.

Puree the raspberries in a blender or food processor and pour in the simple syrup and lemon juice.

Add extra water (or Sprite, if you want it fizzy) to thin it out to the consistency and flavor that you like.

Run a lemon slice around the rim of your glass, dip the glass in sugar, and serve with ice.

Notes

I've made this a few times since I first saw the recipe.

The first time I just drank it as is, without adding any extra water or other liquid (it was thick and delicious and what you see in the above photos), but the second time I added in some vodka.

At 2pm on a Sunday afternoon. There is no rule written anywhere that says I can't drink in the middle of the day.
Quit judging me.

The third time I made this I added an equal amount of Sprite to the lemonade. It was really fun and fizzy and a bit like a raspberry limeade.

Whichever way you make this, it's a perfect drink for summer. Cool, refreshing, and pretty to look at.

Red and Blueberry Lemonade Slush

Description

This refreshing fruity beverage showcases fresh raspberries and blueberries.

Ingredients

- 2 cup lemon juice
- 1 1/2 cup Fresh Raspberries
- 1 1/2 cup fresh blueberries
- 1 1/4 cup sugar
- 3 cup cold water

Instructions

In a blender, combine the lemon juice, raspberries, blueberries and sugar.

Cover and process until blended. Strain and discard seeds.

In a 2-1/2 qt. pitcher, combine berry mixture and water.

Pour into a freezer container. Cover and freeze for 8 hours or overnight.

Just before serving, remove from the freezer and let stand for 45 minutes or until slushy.

Yield: 2 quarts.

Rummy Bears

Description

Aw, how cute, boozy bears! Yes and no. As adorably innocuous as these guys look, be forewarned: they are strong. You will start feeling all giddy after a few, and eventually, they make you go a little crazy. I took these to my friend's birthday party and we all slurped them back like birthday shots. They're not quite a shot's worth each, but almost feel stronger with the sugar factor compounded by the alcohol.

Ingredients

- 1 see below

Instructions

Empty a bag of Gummi Bears into a jar or bowl or some other vessel.

And they need not even be bears! Really any member of the Gummi Animal Kingdom will do (we also tested Trader Joe's Gummy Tummy Penguins).

Time to select your booze. You could go in many, many directions here. Rum was an obvious choice because, c'mon, Rummy Bears were too good to deny. Let your bar shelf inspire you: try gin, tequila, vodka, Campari, whiskey..

.
Pour enough liquid over the gummies to completely immerse and cover them, with a little liquid peeking out on top.

How long should they infuse? Many sources suggest three to four days in the fridge.

We left them sitting out on the countertop and after a few hours, their little bear bellies swelled up and they already tasted pretty boozy. Between five to eight hours was the sweet spot for us to achieve the best squish.

The bears will lose their firm chew and take on a texture of jiggly Jell-O. They should still be pleasantly squishy, not liquefied.

Over-infuse them and they'll just become a gelatinous mess of bear ooze.

Singapore Sling

Description

It's a balanced, surprisingly complex drink, made with two types of bitters, gin, fresh lime juice, herbal Bénédictine liqueur, and dark cherry liqueur, mixed and served tall with sparkling water.

Ingredients

- 1 1/2 ozs gin
- 1 oz Bénédictine D.O.M.
- 1 oz fresh lime juice
- 1 oz Luxardo Sangue Morlacco
- 2 dash angostura bitters
- 2 dash Peychaud?s bitters
- 2 oz cold club soda

Instructions

Fill a collins glass with ice and place it in the freezer to chill.

Combine the gin, Bénédictine, lime juice, Luxardo, and bitters in a cocktail shaker and fill the shaker halfway with ice.

Shake vigorously until the outside of the shaker is frosted. Strain into the chilled collins glass over the ice.

Top with the soda water and garnish with the lime twist.

Notes

Bénédictineis a herbal liqueur beverage developed by Alexandre Le Grand in the 19th century and produced in France.

Luxardo Sangue Morlacco Cherry Brandy Italy wines

Angostura bitters, often simply referred to as angostura, is a concentrated bitters made of water, 45.6% alcohol, gentian root, and vegetable flavoring extracts[1] by House of Angostura in Trinidad and Tobago. They are typically used for flavoring beverages, or (less often) food. The bitters were first produced in the town of Angostura (Ciudad Bolívar, Venezuela) (hence the name), and do not contain angostura bark. The bottle is easily recognisable by its distinctive over-sized label.

Peychaud's Bitters, originally created around 1830 by Antoine Amédée Peychaud, a Creole apothecary from the French colony of Saint-Domingue, now Haiti, who settled in New Orleans, Louisiana, in 1795,[1][2] is distributed by Sazerac.[3] It is a gentian-based bitters, comparable to Angostura bitters, but with a lighter body, sweeter taste and more floral aroma. Peychaud's Bitters is an important component of the Sazerac cocktail.

Smoky Iced Tea and Whiskey Cooler

Description

The cocktail is smoky and complex without being heavy. It's got a lightness that comes from the lemon juice and ginger liqueur that make for a dangerously sippable drink.

Ingredients

- 3 oz black tea, Lapsang Souchong tea has a nice smoky flavor
- 1 oz freshly squeezed lemon juice
- 1 oz ginger liqueur, Domaine de Canton - find at Bev Mo
- 1 oz Rye Whiskey
- 1 Dash Angostura bitters

Instructions

In a cocktail shaker filled with ice, combine tea, lemon, ginger liqueur, whisky, and bitters. Shake for 12 seconds. Strain into a Collins glass filled with ice. Garnish with lemon twist and serve immediately.

Strawberry Nutella Milkshake

Description

There are only four ingredients needed to make this glorious milkshake-milk, strawberries, ice cream, and Nutella. Throw everything in the blender and blend until creamy and smooth. You can serve the milkshake plain with no bells and whistles, but I like to go all out. I and add a big spoonful of Nutella to the bottom of my glass. I pour the Strawberry Nutella shake over the creamy Nutella and top the shake with whipped cream and chocolate sprinkles. I love sipping up little chunks of Nutella and it is a nice surprise at the end.

Ingredients

- 1/2 cup milk
- 1/2 cup Strawberries
- 2 big scoops vanilla ice cream
- 1/4 cup nutella
- 1 whipped cream chocolate sprinkles

Instructions

Add milk, strawberries, vanilla ice cream, and Nutella to a blender. Blend until smooth.

Add a spoonful of Nutella to the bottom of a large glass.

Pour the milkshake into the glass.

Garnish with whipped cream and sprinkles.

Serve immediately.

Sweet Tea

Description

Instead of pouring the hot concentrate over ice and sugar, the tea bags are steeped directly in a very basic, boiled simple syrup, that is then left to cool a bit before being transferred to a pitcher, making it a perfect pitcher tea. Since the tea is poured over iced filled glasses, it seems to use less ice and the flavor and strength turned out spot on.

Ingredients

- 2 qt water
- 3/4 cup sugar
- 6 individual tea bags

Instructions

Combine water and sugar in a large saucepan, whisk together and bring to a boil.

Remove from heat, add the tea bags, cover and steep for 15 minutes.

Remove tea bags, let cool slightly, then pour into a half gallon pitcher.

Do not add additional water or ice.

Pour over ice filled glasses to serve.

Cook's Notes: Double for a gallon. You can also prepare the simple syrup in the microwave if you have a large enough lidded microwave safe container. Two family sized tea bags may be substituted.

Wanna Be Frosty

Description

Tastes like Wendys

Ingredients

- 1 cup milk
- 2 tbsp cool whip
- 2 tbsp instant chocolate pudding
- 2 tsp cocoa powder
- 1 tsp vanilla
- 8 ice cubes

Instructions

1 Mix all ingredients in blender and enjoy!

2 You can also use fat-free or sugar-free cool whip & instant puddings. I have used sugar free for my dad and they taste just as good.

3 If you prefer strawberry, substitute the chocolate pudding mix with vanilla pudding & add unsweetened strawberries in the place of ice.

White Russian Milkshake

Source: Foodie With Family

Description

A White Russian is usually nothing more than coffee liqueur, vodka and heavy cream (or half and half or full-fat milk.) "White Russian Milkshake!" said my brain. I don't drink milk, but if it's blended with a bunch of ice cream, I'll toss it back faster than you can say "You're nuts!" Because the White Russians look so pretty with their black and white layers, I opted to layer my milkshake instead of tossing all the ingredients into the blender willy-nilly.

What was the verdict from this unsophisticated lady? It was darned good. It was slurp it with a straw good. I highly recommend you give this creamy twist on tradition a spin!

Ingredients

- 1 1/2 oz Kahlua liqueur
- 1 1/2 oz vodka
- 2 ice cubes
- 1 cup Vanilla ice cream
- 1/2 cup whole milk or half and half

Instructions

Add the vanilla ice cream and milk or half & half to the carafe of your blender.

Fix the lid in place and blend until smooth and creamy.

Add the ice cubes to the bottom of a glass, pour both the Kahlua and the vodka over the ice cubes and then slowly pour the vanilla milkshake over the liquor.

Serve with a straw and slurp!