

25 Cocktail Recipes



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BOOK DESCRIPTION

Have you ever wanted to go to the liquor store and instinctively know your way around the isles just like a pro? Do you find yourself not even knowing what to order when you go out to the bar? Well now the party can come to you, because once you read this book you will know how to make 25 incredibly delicious and mind-bending cocktails from scratch!

Whip up Delicious Drinks in Minutes

Bring the festivities back to your comfort zone and keep the party going by serving up at least 25 different cocktail drinks at the snap of your fingers. Just splash together a few of your favorite ingredients, drop in a few trendy *ice balls*, and give your guests something to talk about for the rest of the season.

Become the Life of the Party

Everybody loves a host who can create several tasty cocktails with flair. This book will give you what you need to do just that, and when the smoke clears after the fog machine turns off you will see how you were suddenly the life of the party. After all, few things make a better icebreaker than a mouthwatering cocktail with neat floating *ice balls* in it.

Provide the Trendiest Tastes in Town

Most people serve up the same old drinks over and over again. Not you. Now that you own this book you will be one of the best bartenders in town, with a résumé of 25 unique and hand-made cocktails under your belt.

Learn Tips, Tricks, and Tools of the Trade

Show yourself and your guests that you enjoy being the host by learning tips, tricks, and tools of the trade. Find out about ice basics, the importance of glassware choice, and the finesse of portion control. Get started today and host the best party of your life tonight!

COVERING THE BASICS

Before you can make any kind of real attempt at this, you will have to know a few basics – some tools of the trade so-to-speak. Making a good cocktail requires more than a just few bottles of booze and an empty cup or two. If you want to create something deliciously effective then you are going to have to do your homework a little bit.

Getting Started

Don't worry there will be no quiz after you read this book, unless of course you count the taste test. Getting started is easier than you might think, but it does take some preparation. First, you are going to need to know about some of the basic bartending tools. Then, you will need to know when and how to use them. After that, you should be able to divvy up some pretty amazing drinks for yourself and your guests without looking like a fool in the process.

Tools of the Trade

To make the best cocktails possible you need to have a well-stocked toolbox of bartending equipment. You won't have to spend a ton of money here, as most of these things are relatively inexpensive. However, you will need to gather your collection before you can begin. Here are the [5 most basic things you should have on hand prior to filling your first glass.](#)

- ***The Shot Jigger*** – *This essential measuring device is used by professional bartenders who want to control portion size to create perfect cocktails that taste great with some trendy and cooling ice balls. Usually, jiggers divvy up 1-1.5 ounces of liquid, perfect for the cocktails described in this book.*
- ***Cocktail Shaker*** – *These useful tools, usually made of metal or glass, are used to mix together the ingredients of a specific cocktail so that there is no separation between them. Using one of these with some ice balls inside allows you to offer individual refills pretty easily too.*
- ***Muddler*** – *Comparable to a mortar and pestle, a muddler is used to mash up fruits, herbs, and other ingredients so that you can make things like mint juleps, mojitos, and other old fashioned cocktails. These tasty additions are usually crushed up at the*

bottom of the glass with ice balls floating on top of them to produce maximum flavor and enjoyment.

- **Juicer** – *Used to extract the pure pulp or juice from fresh fruit, a juicer can help you create magnificently delicious yet healthy cocktails in the comfort of your own home.*
- **Blender** – *Every good bartender needs a high quality blender in their toolbox. Perfect for frozen drinks and cocktails with robust ingredients, a blender is a must have if you want to produce drinks that get guests talking.*

Now that you know what tools you should have, you should educate yourself on the different types of serving glasses. Contrary to popular belief, the glassware you choose plays a huge role on the overall quality of your cocktail.

The Importance of Glassware



Cocktail glasses are designed to hold certain combinations of ingredients while keeping them aerated appropriately according to what they contain. If you put wine into a shot glass it will likely not taste the same as it would if you poured into a long-stem wine goblet. At the same time, whiskey and vodka (either straight or mixed with other things) do not taste as yummy when they are served in a mug. If you want to create mouthwatering cocktails like the pros from the 25 recipes in this book, you will need to know about the importance of the proper glassware.

- Highball – Ideal for a Bloody Mary or drinks that use *ice balls*
- Lowball – Ideal for cocktails that use lots of mixer
- Wine – Self-explanatory
- Cocktail – Ideal for Daiquiris, Margaritas, and other frozen drinks

- Champagne Flute – Ideal for anything with bubbles or carbonation
- Martini Saucer – Ideal for smaller drinks and great presentation with *ice balls*
- Shot – Ideal for straight liquor or very small yet potent mixtures with very few ingredients
- Brandy Snifter – Ideal for enjoying aromatic liquors or big versions of smaller cocktails
- Port and Sherry – Ideal for fortified wines and ports
- Beer Glass or Mug – Ideal for lighter beers, ales, and lagers
- Stein – Ideal for full-bodied, frothy beers, lagers, and ales
- Hurricane – Ideal alternative to the Highball, used for larger cocktails for maximum presentation

You do not have to have all of these glasses in your bar, but it might help to have a few different choices before you begin so that you can learn as many recipes as possible. Sometimes, if you are a savvy shopper, you can find variety packs of cocktails glasses for very affordable prices.

Portion Control

We all want to get the maximum benefit from our cocktails, but if you do not pay attention to portions you will likely create some pretty foul drinks. Cocktails with too much or too little liquor could taste funny, and if you do not keep an eye on your guests' consumption you could have a bigger problem on your hands. As a responsible host or hostess, you need to keep a lid on portion control by using your jigger and some good sense.

Choose your ice wisely



Everyone enjoys a nicely chilled cocktail, but nobody likes it when the ice that is floating on top of the surface begins to melt. After all, you've just spent a lot of time and energy to create a delicious cocktail, so the last thing you want is for your creation to become watered down by proxy. Indeed, this is usually the main cause for otherwise delicious drinks being left out half-emptied on abandoned tables and counters. If you want to serve the best drinks – ones that last far longer than contemporary cocktails – just plop a few ice balls into the glass and get back to enjoying the party.

These ice balls are incredibly easy to make, and they lend themselves to trendier and tastier drinks. Just freeze some tap water in one of the 8 silicone ice ball maker molds and revel in your ability to keep your cocktails cold without diluting them. The mold is leak and BPA free as well as dishwasher safe, which means that you can use it again and again as the situation determines. The whole shebang comes with a warranty too, so making ice balls can become a fun yet stress free endeavor for many years to come.

Tips and Tricks

There are a few things you can do to make yourself a better at-home bartender, or even a mind-blowing professional one if you so choose. Many experts have their own technique, which comes with the territory. However, there are 3 techniques that seem to work for everybody.

1. **Taste everything yourself:**

Before you can expect your cocktails to come out just right you will have to try them out on your own.

2. **Use ice balls instead of cubes:**

Keeping your drinks fresh and un-watered-down means using state-of-the-art cooling systems, and we don't mean air conditioning.



3. **Be knowledgeable:**

Some of these cocktails may need to be adjusted slightly to suit the tastes of your guests. The more you know about making drinks the easier it will be to create something tailor-made.

25 Cocktail Recipes



The Absolute Stress Buster

(Makes 1 serving)



Ingredients

- 1 oz vodka
- 1 oz rum
- 1 oz orange juice
- 1 oz cranberry juice
- 1 oz peach schnapps

Directions

1. Combine vodka, rum, orange and cranberry juice along with peach liqueur in a cocktail shaker.
2. Shake well
3. Pour over the ice balls in a high ball glass
4. Top it off with a slice of cherry or lemon

Bloody Mary

(Makes 6 serving)



Ingredients

- 3 cups of bottled Bloody Mary Mix
- 6 jiggers vodka
- 1 tbsp. prepared horseradish
- 1 tsp. hot pepper sauce
- 1 tsp celery seed
- 1 tsp fresh dill (chopped)
- ½ cup kosher salt
- 1 tsp. ground black pepper
- 6 dill pickle spears
- 2 tbsp dill pickle juice
- 1 lime (juiced)
- 1 fresh lime wedges

Directions:

- 1 Stir together the Bloody Mary mix, dill, dill pickle juice, horseradish and the hot pepper sauce in a large pitcher.

- 2 Taste and adjust the seasoning if required.
- 3 In a separate dish, mix the salt and pepper with the celery seed.
- 4 Pour the lime juice in a saucer. Dip each glass first in the lime juice to coat the rim and
- 5 then in the spice mixture.
- 6 Take a few ice balls from the tray and fill your favorite glass with it.
- 7 Pour one shot of vodka and top it off with the Bloody Mary mix.
- 8 Garnish the glass with either lime or a dill pickle spear

Tangerine Martini

(Makes 1 serving)



Ingredients:

- 3 oz fresh tangerine juice
- 1 ½ oz vodka
- 1 tsp orange flavored liqueur
- 4-5 ice balls

Directions:

1. Start by throwing in 3-4 ice balls into your favorite martini shaker.
2. Pour the vodka, tangerine juice and orange liqueur on top.
3. Seal and shake rigourously.
4. Pour in a martini glass and enjoy.

Electrifying Lemonade

(Makes 1 serving)



Ingredients:

- 12 oz lemon flavored carbonated beverage
- 1.5 oz jigger citron vodka
- 2 oz sour mix
- ½ oz Blue Curacao
- 3-4 ice balls
- 1 lemon (cut into wedges)

Directions:

- 1 Start by throwing in 3-4 ice balls into a hurricane glass.
- 2 Pour the vodka, sour mix and the Blue Curacao on top.
- 3 Top off the glass with lemon soda.
- 4 Garnish with a lemon wedge.
- 5 Serve chilled

Vodka Collins

(Makes 1 serving)



Ingredients:

- 1 ½ oz vodka
- 1 cup carbonated water
- 3 oz sweet and sour mix
- 1 slice of fresh orange (optional)
- A few maraschino cherries (optional)
- 3-4 ice balls

Directions:

- 1 Fill the cocktail shaker halfway through with ice balls (probably 3-4).
- 2 Add vodka and the sweet and sour mix to it. Shake well.
- 3 Fill a tall Collins glass with ice balls and the cocktail.
- 4 Top it off with carbonated water and garnish it with orange slice.

- 5 On a cocktail sword, spear cherry first, then spear orange slice through the peel. Hang sword from the rim of the glass, so that fruit is in the drink.
- 6 If that seems too complicated then spearing a few cherries on a stick would work just fine as well.

Whiskey Sour

(Makes 25 servings)



Ingredients:

- 12 oz orange juice (concentrate, thawed)
- 2 cups whiskey
- 12 oz lemonade concentrate (thawed)
- 18 cups of water
- 25 maraschino cherries
- 25 orange slices
- Ice ball tray

Directions:

- 1 Stir together the orange juice and the lemonade concentrate with water in a large punch bowl.
Blend well.
- 2 Add the whiskey and top it off with ice balls.
- 3 Garnish it with cherries or orange slices.

The Paralyzer

(Makes 1 serving)



Ingredients:

- 1 oz Canadian Whiskey
- 1 oz Coffee flavored liqueur
- 2 oz milk
- ½ cup root beer
- 1 tray of ice balls

Directions:

1. Fill a highball glass with ice balls.
2. Pour in the whiskey, root beer and coffee liqueur.
3. Carefully add the milk so that it does not curdle.
4. Stir and enjoy.

Classic Manhattan

(Makes 1 serving)



Ingredients:

2 ½ oz. whiskey

½ oz vermouth (sweet)

A dash of bitters

3-4 ice balls

2-3 cherries (for garnishing)

Directions:

- 1 Pour the ice balls in a mixing glass.
- 2 Top it off with vermouth and whiskey. Stir thoroughly.
- 3 Strain the mixture gently into a cocktail glass and then add a dash of bitters.
- 4 Garnish with a cherry

The 1940 Twist

(Makes 1 serving)



Ingredients:

- 1 oz cognac
- 1 oz lemon (freshly squeezed)
- 1 oz white rum
- 1 oz orange liqueur
- 1 ½ tsp sugar syrup
- 4-5 ice balls

Directions:

1. Throw in all the ingredients in a cocktail shaker over a few iceballs. Shake rigorously.
2. Strain the cocktail into a martini glass
3. Serve chilled

The Carribean Swizzle

(Makes 1 serving)



Ingredients:

1 oz white rum

1 tbsp dark rum

1tbsp lime juice

1oz aloe vera juice

1 oz pineapple liqueur

1 oz guava juice

2-3 dash of bitters

1 tsp vanilla syrup

Ice balls

2-3 pineapple leaves (optional)

1-2 slices of guava (optional)

Lemon slice (optional)

Directions:

1. Place all the ingredients in a cocktail shaker along with a handful of ice balls.
2. Stir rigorously
3. Throw in a few ice balls in a highball glass and strain the cocktail over it.
4. Garnish it with lemon and/or a slice of guava

Prosperity Delight

(Makes 1 serving)



Ingredients:

- 1 oz gin
- 1 oz grapefruit juice
- 4 tsp crème de cassis
- 2 tsp cordial
- Champagne (to top up)
- 1 tray of ice balls

Directions:

- 1 In a cocktail shaker, mix the gin, grapefruit juice and crème de cassis along with a handful of ice balls.
- 2 Shake rigorously.
- 3 Strain the cocktail into a glass (preferably a flute) and top it up with champagne.

Grey Martini

(Makes 1 serving)



Ingredients:

2 oz gin

2 oz Earl Grey Tea (preferably strong)

½ egg white

½ oz lemon juice

½ oz sugar syrup

Lemon peel (optional)

Directions:

- 1 Mix together the gin, lemon juice, tea, sugar syrup and egg white in a cocktail shaker.
- 2 Shake well.
- 3 Double strain the liquid.
- 4 Pour into a Martini glass over ice balls
- 5 Garnish it with lemon twists and enjoy

Sour Tequila

(Makes 1 serving)



Ingredients:

2 oz tequila blanco

1 tbsp lemon juice

1 tbsp celery juice

1 tbsp liqueur (apple)

2 tbsp agave syrup

A dash of celery bitters

Directions:

Throw in all the ingredients into a cocktail shaker along with 4-5 ice balls. Shake well.

Strain the cocktail gently into a glass (preferably a coupette)

Sorberita

(Makes 1 serving)



Ingredients:

- 1 ½ oz tequila
- 1 tbsp sorbet (mango)
- 2 tsp liqueur (orange)
- 2 tsp lime juice
- 3-4 ice balls

Directions:

Throw in all the ingredients into a cocktail shaker along with a few ice balls. Shake rigorously.

Strain the cocktail into a glass (preferably a coupette)

Serve with a mango slice on top.

Cherry Blast

(Makes 3 serving)



Ingredients:

3oz rum

3 oz grenadine syrup

1 lime (juice)

1 litre lime soda

3-4 cherries

3-4 ice balls

Directions:

Mix rum with grenadine, lime juice and soda in a mixing glass.

Pour into a glass over ice balls.

Garnish it with cherries

Fuzzy Naval

(Makes 1 serving)



Ingredients:

- 1 oz vodka
- 3 oz orange juice
- 1 oz peach schapps
- 3-4 ice balls
- Orange slice

Directions:

- 1 Pour all the ingredients into a cocktail shaker and shake rigorously.
- 2 Strain into a glass and garnish with a slice of orange
- 3 Serve

Berrilicious

(Makes 4 servings)



Ingredients:

½ cup frozen raspberries

6 oz vodka

2 cup cranberry juice

2 cup seltzer

2 tbsp lime juice

Lime wedges (optional)

4-5 ice balls

Directions:

1. In a cocktail shaker, mix the cranberry juice with vodka, seltzer and lime juice. Add 4-5 ice balls and shake rigorously.
2. Pour in glasses.
3. Garnish with frozen raspberries and lime wedges.

Long Island Iced Tea

(Makes 1 serving)



Ingredients:

1 oz gold tequila

1 oz gin

1 oz vodka

1 oz rum

2 oz cola

1 oz triple sec

5 oz sweet and sour mix

4-5 ice balls

1 lime wedge (for garnishing)

Directions:

- 1 Combine vodka, tequila, gin, rum, triple sec and the sweet and sour mix in a cocktail shaker. Shake rigorously.
- 2 Pour into a highball glass and strain in the iced tea.
- 3 Top it off with cola and a lime wedge.

Cucumber Chiller

(makes 4 servings)



Ingredients:

3 large cucumbers

6 oz gin

1tbsp rosemary (freshly chopped)

½ cup lemon juice

1 cup water

3 tbsp agave syrup

Directions:

- 1 Cut approximately 12-13 thin slices out of the cucumber for garnishing and set it aside.
- 2 Peel and chop the remaining cucumber.
- 3 In a food processor add the chopped cucumber with rosemar and puree.
- 4 Strain the puree into a medium bowl. Add gin, water, lemon juice and agave syrup to it.
- 5 Stir carefully until the agave dissolves completely.
- 6 Pour into four glasses filled with ice balls and garish with cucumber slices.

Sparkling Grapes

Makes 4 servings



Ingredients:

4 cups red grapes (seedless)

6 oz vodka

2 tbsp lemon juice

2 cup seltzer

2 tbsp honey

4-5 ice balls

Directions:

1. Start by pureeing the grapes in a blender and pour it through a mesh strainer into a mixing bowl.
2. Add the honey and the lemon juice to the puree and mix well.
3. Next, add vodka and the seltzer.
4. Pour into four cocktail glasses and top it off with ice balls.

Strawberry Blast

(Makes 4 servings)



Ingredients:

4-5 strawberries

½ cup lemon juice

4 tbsp white sugar

8-9 basil leaves

1 cup gin

1 ½ cup club soda

6-8 ice balls

Directions:

1. Mix the strawberries, sugar and basil leaves in a cocktail shaker. Shake rigorously.
2. Add half of the ice to the shaker and divide the rest amongst 4 tall glasses.
3. Pour in the gin and lemon juice and shake until the outside of the shaker has frosted.
4. Strain into the glasses and top it off with club soda
5. Stir and serve

Peachy Wine Cooler

(Makes 4 servings)



Ingredients:

- 1 cup dry white wine
- 3 cup seltzer
- 4 slices of fresh peach
- 1 cup peach juice (freshly squeezed)
- 2 tbsp honey
- 4-5 ice balls

Directions:

- 1 In a pitcher mix the seltzer with peach juice.
- 2 Add wine, honey and a few ice balls. Stir rigorously.
- 3 Pour into four ice filled glasses and garnish with peach slices.

Monkeylada

(Makes 4 servings)



Ingredients:

2 ripe bananas (pureed)

1 cup pineapple (diced)

1 cup pineapple juice

6 oz rum

½ cup coconut milk

Pineapple wedges (optional)

6-8 ice balls

Directions

- 1 Pour the banana puree along with pineapple juice, coconut milk and diced pineapples in a blender. Add the ice balls and blend.
- 2 Stir in the rum and mix rigorously.
- 3 Pour into four glasses and garnish with pineapple wedges.

The GargleBlaster

(Makes 1 serving)



Ingredients:

1 tbsp vodka

1 tbsp gin

1 tbsp tequila

1 tbsp rum

2 tbsp crème de menthe liqueur

2 tbsp Galliano

3-4 ice balls

1 slice of lemon (for garnishing)

Directions:

1. Combine all the ingredients in a blender.
2. Blend until it turns slushy.
3. Pour in glass and garnish it with a slice of lemon

The Big Buzz

(Makes 1 serving)



Ingredients:

- 1 can pineapple juice
- 1 can grapefruit soda
- 8 oz honey
- 2 cups gin
- 3-4 ice balls

Directions:

- 1 Mix all the ingredients along with the ice balls in a blender. Blend until it forms a frothy texture.
- 2 Pour into a tall glass and serve chilled.

CONCLUSION

Being able to make the 25 delicious cocktails described in this book is easy if you prepare yourself with the right knowledge and bartending equipment. Creating something that is tasty to take the edge off of a hard day or week is not as difficult as you might think, and hosting a party has never been more fun. With a willingness to experiment and a whimsical approach to drink making you should be able to develop your own menu in a short time from the basics you learn here.

If you find experimentation an issue then rest assured that these incredibly easy 25 cocktails are among the most popular among drink connoisseurs in the world. Learning how to make them will definitely give you a heads up in your social life. All you have to do is pick your favorite recipe from within these pages, choose the most appropriate glass for your choice, mix it up according to the easy-to-read directions, plop in some conveniently cooling *ice balls*, and serve up something unique and tasty to your guests. If you want to get really crazy once you get the hang of it, try combining two or more recipes from within. Now that you have this book, the sky is the limit.