



Summer is Heating Up... Why not sip on a Spicy Margarita?

Ingredients

- 2 oz Blanco tequila
- 1 1/2 limes, juiced
- 1.5 oz orange juice
- 2-3 jalapeño slices
- 1 tsp jalapeño juice (from a jar of pickled jalapeño)
- 1 tsp sugar (or sweetener of choice, to taste)
- Tajin seasoning
- Ice + lime wedges

Directions

1. **Combine** the fresh squeezed lime juice, orange juice, spicy jalapeño juice, your choice of sweetener, and Blanco tequila in a cocktail shaker and shake for 10-15 seconds.
2. **Rim** your glass with lime juice and dip it into the Tajin seasoning until the rim is completely coated.
3. **Strain** the mixture over ice into your glass.
4. **Add** two slices of jalapeño and a lime wedge for garnishing.
5. **Enjoy!**



Recipe and selfie courtesy of
your marketing bartender,
Melissa. 🍹🍹🍹🍹

Spicy Watermelon S M A S H

the summer cocktail you never knew you were missing

Get your hands on:

- 6 parts champagne or sparkling wine
- 1 part Triple Sec/Cointreau or other orange flavored liqueur
- 1 fruity popsicle (mango, lemon, watermelon, tamarind)
- 1 jalapeño
- Watermelon
 - 3-4 1" cubes
 - 1 oz watermelon juice
- Tajin
- a sprig of lemon thyme

Heat up and cool down:

- Dip the rim of your glass into watermelon juice, then into tajin as much or little as you like.
- Quarter the jalapeño and muddle it with several 1" cubes of watermelon.
 - To keep more spice, leave jalapeño seeds. To lessen the spice, remove the seeds.
- Add champagne, Triple Sec and watermelon juice
- Drop in the popsicle of your choice, use it to stir your drink.
- Drop in a sprig of lemon thyme and add a slice of watermelon to your glass to garnish.

Let's talk for a minute:

- This cocktail is great without the jalapeño and tajin if you don't like spicy beverages.
- There is no amount of watermelon that will be "too much". Add as much as you like, I promise it will taste good.
- Half the time I skip the garnish altogether and just enjoy the drink. Rarely do garnishes make or break a drink.
- The best part is that the popsicle melts into your drink, and the flavor shifts the longer it sits.
- If you don't have a popsicle on hand, once I cubed some watermelon, froze it, and dropped that into my glass. The fun flavor change won't happen, but at the end you get to eat some fun, boozy watermelon!
- This isn't my photo, but the drink does look like that!



Don't want the alcohol?

- Substitute sparkling/flavored water or sparkling fruit juice for champagne.
- Instead of Triple Sec, try a splash of orange juice with a splash of lemon juice.



French Martini

40ml vodka

20ml Chambord liqueur

60ml pineapple juice

freeze-dried raspberries, fresh raspberries
or a pineapple wedge, to serve

Shake everything together until the liquid starts to foam, then serve in a Coupe Champagne glass with a pineapple wedge and/or a raspberry.



Donna

Bramble

INGREDIENTS

- 50ml gin
- 30ml fresh lemon juice
- 15ml sugar syrup
- 15ml Crème de Mûre / blackberry liqueur
- Lemon slice and blackberries
- Crushed ice

1. Fill a cocktail shaker with ice, and add gin, lemon juice and sugar syrup. Shake until well-chilled.
2. Fill a small tumbler with crushed ice and pour over the shaken mixture. Drizzle the Crème de mûre over the top so that it 'bleeds' down into the glass.
3. Garnish with lemon slice and blackberries.



Niamh - Chester Office Cocktail Making

FROZEN STRAWBERRY DAIQUIRI



MILLIE

- 55ml white rum
- 1½ cups frozen strawberries
- ¼ cup fresh lime juice
- 2 Tbsp honey

Blend all ingredients together and serve in your favorite cocktail glass – **enjoy!**

TOP TIP!

Dip the rim of your cocktail glass in egg-white and then into a mix of sugar and lime – don't forget the finishing touch with some lime and strawberry segments! 🍹

FRENCH 77

It's bubbly and effervescent, with the floral undertones and the zing of fresh lemon juice. If you need a signature cocktail to impress your friends, this is the one. ~ Cheers, Kim

INGREDIENTS

- 2 ounces Gin
- 1 ounce Elderflower liqueur
- 1 ounce Lemon juice
- 2 ounces Prosecco

INSTRUCTIONS

1. Pour gin, elderflower and lemon juice in a shaker and combine.
2. Strain shaker contents into champagne flutes.
3. Top with chilled prosecco.
4. Garnish with a lemon twist and enjoy!



Virgin Cocktail

...enjoy in summer on a balcony!

Ingredients (for 2 glasses)

- 1 apple
- 2 pears (or 1 banana)
- 150 gr Strawberries

Method

Put the ingredients in a blender and blitz until smooth. Pour into the glasses filled with ice cubes and enjoy.

Optional : Add 40ml gin!



...by Eleni



A bonified classic cocktail that started it all.... The Old Fashioned

INGREDIENTS:

- Couple of sugar cubes, (or 2 tsp sugar syrup)
- 1-2 dashes angostura bitters
- 60ml of whiskey or bourbon
- Soda water (optional)
- Orange slice
- Maraschino cherry (optional)



Courtesy of Louise and her favorite bartender ❤️

DIRECTIONS:

- Place the sugar cube in an Old Fashioned glass.
- Wet it down with Angostura bitters and a short splash of club soda.
- Crush the sugar with a wooden muddler, then rotate the glass so that the sugar grains and bitters give it a lining.
- Add a large ice cube. Pour in the bourbon.
- Garnish with an orange twist, and cherry if you're so inclined.



Banana + Dulce de Leche Smoothie

Ingredients

- 2 small bananas
- 2 tablespoon of dulce de leche
- 2 cups of soy milk
- 1 cup of ice

Preparation

1. Mix the bananas, soy milk, ice and 1 tablespoon of dulce de leche
2. Use the left tablespoon of dulce de leche to "decorate" the glass.
3. Pour the mix and serve with a straw
4. Ready to enjoy

Magui



Limoncello Mojito

Ingredients:

- 3 mint leaves, plus more for garnish
- 1 ounce (2 tablespoons) fresh lime juice
- ½ ounce (1 tablespoon) simple syrup
- 1 ounces (2 tablespoons) limoncello
- 1 ounces (2 tablespoons) white rum
- 4 ounces (½ cup) soda water
- Ice

Instructions

- In a cocktail shaker, muddle the mint leaves with the lime juice and syrup.
- Add the limoncello and rum and fill the cocktail shaker with ice.
- Shake until cold.
- Fill a hurricane or highball glass with ice, then strain in the liquid.
- Top off the glass with soda water.
- Garnish with additional mint leaves.

Cameron

PEACH PAR-TEA

Ingredients

- For Peach Syrup**
4-5 peaches (roughly chopped)
3-4 sprigs of mint
1 cup water
3-4 dates (roughly chopped)

For Lemon Tea

- 3 cups water
2 green tea bags or 1 tsp any loose-leaf tea of your choice (I used Bird & Blend's Mojitea)
1/2 tbsp date syrup or any sweetener of your choice
A few drops of lemon

Directions

1. To a jar, add hot water and tea bags/leaves. Let it steep for 5-8 minutes until you are happy with the color. Then remove the tea bags and let them cool off. Once cooled off, add lemon and date syrup.
2. To a saucepan, add chopped peaches, mint, dates, and water. Cover the mixture and let it simmer for 20 minutes. Once the peaches are soft, mash them with a spoon to get their juices.
3. Now strain the mixture in another bowl using sieve. Press out as much liquid from the mixture as possible and wait for it to cool off.
4. Once cooled off, assemble the drinks. Add some ice cubes in a glass, then pour 1 part peach syrup and 2 parts lemon tea. Garnish with some mint. Stir and enjoy!

- Peach Par-tea by Saumya

