



# Cocktail Recipes!

40x Classic Cocktails to treat your friends,  
family and most importantly... yourself!





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# Cocktail Time!

Time for a cocktail? We think so too!

Simply said, a cocktail is a mixed alcoholic drink. A cocktail is a mix of either one or multiple measures of alcohol accompanied with juices, other soft drinks, fruits, ice tea or sometimes even an Espresso - not to mention the plethora of other exciting flavours you can add.

Just like cooking, cocktail making is part art and part science. Some people prefer it sweeter, bitter (I mean more Whiskey) or even like to add more spices in their Bloody Mary (how much Tabasco?). All you have to do is to control the variables, observe and test your results. That's pretty much how to make the perfect cocktail taste - plus experimenting with alcohol is always great fun too!

In this book we will show you the best ingredients and methods for the perfect recipes. There are 40 different choices of cocktail to learn including how to make a classic Martini, Manhattan or a simple Gin and Tonic, you name it!

How to use this book: Print out and take it with you to the shops or download to your smart phone to ensure that you always have this handy guide with you whenever you fancy treating yourself and your friends. Easy access to this guide reduces the barrier to entry for a great time!

So now prepare your equipment and get ready to have a Pina Colada at your place...

Have fun!

# Apple Pie Moonshine

## Ingredients:

- 4 c. apple cider
- 3/4 c. granulated sugar
- 1/4 c. packed brown sugar
- 2 cinnamon sticks
- 1/2 tsp. ground ginger
- 1/2 tsp. allspice
- 3/4 c. 190 proof grain alcohol
- 3/4 c. vodka

## Method:

- In a large pot over medium-high heat, combine apple juice, cider, sugars, cinnamon sticks, and spices. Bring to a simmer, then cover pot with lid and reduce heat to medium-low.
- Simmer for 1 hour then remove from heat and let cool.
- Remove cinnamon sticks and stir in grain alcohol and vodka. Transfer to jars or bottles.
- Shake well before serving.



# Bloody Mary Classic

## Ingredients:

- 1 teaspoon sea salt
- 1 cup ice cubes
- 1 (1.5 fluid ounce) jigger vodka
- 3/4 cup spicy tomato-vegetable juice cocktail (e.g., V-8)
- 2 dashes Worcestershire sauce
- 1 dash hot pepper sauce (e.g. Tabasco™)
- salt and pepper to taste
- 1 stalk celery
- 2 stuffed green olives

## Method:

- Salt the rim of a tall glass. To do so, pour salt onto a small plate, moisten the rim of the glass on a damp towel and press into the salt. Fill the glass with ice cubes.
- In a cocktail mixer full of ice, combine the vodka, vegetable juice, Worcestershire sauce, hot pepper sauce, salt and pepper. Shake vigorously and strain into the glass. Garnish with a stalk of celery and olives stuck onto a toothpick.



# Bloody Mary Savoury

## Ingredients:

- celery salt for the rim of the glass optional
- ice cubes
- 1.5 oz vodka
- 3/4 cup spicy vegetable juice cocktail
- 2 dashes Worcestershire sauce
- pinch of celery salt
- 1 dash tabasco
- 2 tsp lemon juice
- 1 stalk celery
- 1 pickled beans

## Method:

- Moisten the rim of a glass. Pour celery salt onto a shallow plate and rub the glass in the salt. Set aside.
- Combine all remaining ingredients (except garnish) in a cocktail shaker. Top with ice and shake well.
- Fill the prepared glass with ice and strain tomato mixture into the glass.



# Spicy Bloody Mary

## Ingredients:

- 2 ounces vodka
- 5 ounces Spicy Bloody Mary Mix
- 1/4 ounce lime juice
- 1 teaspoon salt
- 1/2 teaspoon smoked paprika
- Pickle spear, celery, olives, and lime wedge, to garnish

## Method:

• Mix the salt and paprika together in a small dish. This will be used to rim the glass. Prepare a tall Collins or pint glass by running a lime wedge around the rim, and then rolling it in the salt mixture. Fill with ice.

• Repeat process for up to 4 individual cocktails.

• Combine the Bloody Mary Mix, vodka, and lime juice together in a cocktail shaker with a few ice cubes.

Shake until frosty on the outside, and strain into the prepared glass(es). Garnish with pickle spears, olives, celery, and a lime wedge, as desired



# Cosmopolitan

## Ingredients:

- 1 1/2 oz Citrus vodka
- 1 oz Cointreau
- 1/2 oz Fresh lime juice
- 1 dash Cranberry juice
- Garnish: Lime wheel

## Method:

- Add all ingredients into a shaker with ice and shake.
- Strain into a chilled cocktail glass.
- Garnish with a lime wheel.





# Cranberry Mule

## Ingredients:

- 4 ounces ginger beer
- 4 ounces cranberry juice cocktail
- 2 ounces dark rum or vodka
- 1 lime, cut in half
- crushed ice cubes
- fresh or frozen cranberries

## Method:

- Place 1 cup crushed ice into a copper mug.
- Add ginger beer, cranberry juice, rum, and the juice of a squeezed  $\frac{1}{2}$  lime in a cocktail shaker filled with ice.
- Shake well for 20-30 seconds until combined, then pour into the copper mug.
- Top with cranberries and garnish with a lime wheel and serve



# Cucumber Basil Mojito

## Ingredients

- 3 slices 1/4-inch-thick slices cucumber
- 8 leaves basil, or more to taste
- 2 lime slices
- 2 (1.5 fluid ounce) jiggers rum
- 2 raw sugar cubes
- ice cubes as desired
- 1 splash club soda (optional)
- 1 cucumber wedge for garnish
- 1 sprig fresh basil for garnish

## Method :

- Put cucumbers, basil leaves, lime slices, rum, and raw sugar cubes into a metal cocktail shaker.
- Mash mixture together with a muddler until the sugar cubes have dissolved.
- Add ice, place lid onto the shaker, and shake vigorously; strain into a chilled glass tumbler filled with ice.
- Top cocktail with club soda and garnish with cucumber wedge and basil sprig.



# Daiquiri

## Ingredients

- 2 ounces light rum
- 1 ounce fresh lime juice
- 3/4 ounce demerara sugar syrup
- Garnish: lime twist

## Method:

- Add all the ingredients into a shaker with ice, and shake until well-chilled
- Strain into a chilled coupe.
- Garnish with a lime twist.



# Dark and stormy

## Ingredients:

- 2 ounces dark rum, preferably Gosling's
- 1/2 ounce fresh lime juice (optional)
- Ice
- 1 candied ginger slice
- 3 ounces chilled ginger beer
- 1 lime wheel

## Method:

- Fill a cocktail shaker with ice.
- Add the rum and lime juice and shake well.
- Strain into an ice-filled collins glass.
- Stir in the ginger beer.
- Skewer the ginger slice and lime wheel and garnish the cocktail.



# Fishbowl Punch

## Ingredients:

- 10 oz vodka
- 10 oz coconut rum
- 6 oz blue Curacao liqueur
- 12 oz sweet-and-sour mix
- 20 oz pineapple juice
- 32 oz lemon-lime soda
- Blue food coloring, if desired
- 3 small fish bowls (each holding 4-5 cups volume)
- 1 box (6 oz) Nerds® candy
- 12-16 Swedish Fish™ candies
- Ice (enough to fill bowls)
- Lemon, lime and orange slices, for garnish
- Drinking straws

## Method:

- Mix liquors, sweet-and-sour mix, pineapple juice and soda in a large container. Cover and refrigerate until ready to serve.
- To serve, divide the Nerds® candy between three fishbowls and place at the bottom of the bowl. Add ice, then arrange the fish around the outsides of the fishbowls, using the ice to hold the fish in place against the glass.
- Slowly add the punch mixture, dividing equally between bowls. Top each with fruit slices and additional lemon-lime soda, if desired. Serve immediately.



# Gin and Tonic

## Ingredients:

- 2 ounces gin
- 4-5 ounces tonic water
- Garnish: lime wedge

## Method:

- Gather the ingredients.
  - In a highball glass filled with ice cubes, pour the gin, then top with tonic.
  - Stir well.
- Garnish with a lime wedge.



# Greyhound

## Ingredients:

- 2 ounces vodka
- 4 ounces grapefruit juice
- Garnish: lemon or lime wedge

## Method:

- Gather the ingredients.
- Pour the vodka and grapefruit juice into a collins glass filled with ice cubes.
- Stir well.
- Garnish with a lemon or lime wedge.
- Serve and enjoy!



# Hot Toddy

ingredients:

- 1 1/2 ounces gin (Tanqueray London Dry Gin)
- 3/4 ounce lemon juice (fresh)
- 2 ounces hot water
- 1 teaspoon sugar
- Garnish: cinnamon stick

Method:

- Gather the ingredients.
- Build the ingredients in a wine goblet, brandy snifter, or glass mug.
- Stir well. Garnish with a cinnamon stick.
- Serve and enjoy!





# Lemon Drop

- 2 cups frozen vodka
- 1/2 cup freshly squeezed lemon juice
- 1/2 cup superfine sugar
- 1 lemon, thinly sliced
- Ice

## Method:

- Combine the vodka, lemon juice, and sugar.
- Pour into a cocktail shaker with ice.
- Pour into martini glasses and garnish with lemon slices.



# Long Island

## Ingredients:

- 1/2 fluid ounce vodka
- 1/2 fluid ounce rum
- 1/2 fluid ounce gin
- 1/2 fluid ounce tequila
- 1/2 fluid ounce triple sec (orange-flavored liqueur)
- 1 fluid ounce sweet and sour mix
- 1 fluid ounce cola, or to taste
- 1 lemon slice

## Method:

- Fill a cocktail shaker with ice.
- Pour vodka, rum, gin, tequila, triple sec, and sour mix over ice; cover and shake.
- Pour cocktail into a Collins or hurricane glass; top with splash of cola for color.
- Garnish with a lemon slice.



# Mai Tai

## Ingredients:

- 1 (1.5 fluid ounce) jigger spiced rum
- 1/2 (1.5 fluid ounce) jigger coconut-flavoured rum
- 1 teaspoon grenadine syrup
- 3 fluid ounces pineapple juice
- 2 fluid ounces orange juice
- 1 cup ice cubes

## Method:

- In a cocktail mixer full of ice, combine the spiced rum, coconut rum, grenadine, pineapple juice and orange juice.
- Shake vigorously and strain into glass full of ice.



# Manhattan

## Ingredients:

- 2 ounces bourbon or rye
- 1 ounce sweet vermouth
- 2 dashes Angostura bitters
- 1 dash orange bitters
- Garnish: brandied cherry

## Method:

- Add all the ingredients into a mixing glass with ice, and stir until well-chilled.
- Strain into a chilled coupe.
- Garnish with a brandied cherry.



# Beer Margaritas

## Ingredients:

- 1 (12 fluid ounce) can frozen limeade concentrate
- 12 fluid ounces tequila
- 12 fluid ounces water
- 12 fluid ounces beer
- ice
- 1 lime, cut into wedges

## Method:

- Pour limeade, tequila, water, and beer into a large pitcher.
- Stir until well-blended, and limeade has melted.
- Add plenty of ice, and garnish with lime wedges.
- Adjust with additional water, if needed.



# Classic Margarita

## Ingredients:

- 2 oz Blanco tequila
- 1 oz Fresh lime juice
- 1/2 oz Orange liqueur
- 1/2 oz Agave syrup
- Garnish: Lime wheel
- Garnish: Kosher salt

## Method:

- Add all the ingredients into a shaker with ice, and shake until chilled.
- Strain into the prepared rocks glass over fresh ice.
- Garnish with a lime wheel and kosher salt (optional).



# Spicy Margarita

## Ingredients:

- 1 1/2 ounces reposado tequila
- 1 ounce fresh lime juice
- 1/2 ounce triple sec
- 1/2 ounce agave syrup
- 2 jalapeño coins (seeds removed)
- Garnish: lime wedge
- Garnish: salt

## Method:

- At the bottom of a cocktail shaker, muddle the jalapeño coins with agave syrup.
- Pour the remaining ingredients into shaker, fill with ice, and shake until chilled.
- Strain into a salt-rimmed rocks glass filled with fresh ice.
- Garnish with a lime wedge.



# Margarita Strawberry

Ingredients :

- 6 fluid ounces tequila
- 2 fluid ounces triple sec
- 8 ounces frozen sliced strawberries in syrup
- 4 fluid ounces frozen limeade concentrate

Method:

- Fill a blender with ice and crush.
- Pour in the tequila and triple sec.
- Add the strawberries and limeade.
- Blend for 30 seconds or until smooth.
- Serve in margarita glasses with the rims dipped in powdered sugar.





# Martini

## Ingredients:

- 2 1/2 ounces gin
- 1/2 ounce dry vermouth
- Garnish: 1 or 3 olives or a lemon twist
- Optional: 1 dash orange or Angostura bitters

## Method:

- Gather the ingredients.
- In a mixing glass filled with ice cubes, combine the gin and vermouth, pouring more or less vermouth to your taste.
- Stir for 30 seconds.
- Strain into a chilled cocktail glass.
- Add a dash of orange or Angostura bitters, if desired.
- Garnish with olives or a lemon twist.



# Melon Ball

## Ingredients:

- 2 ounces melon liqueur (Midori)
- 1 ounce citrus vodka (Skyy)
- 1/2 ounce elderflower liqueur
- 1/2 lemon (juiced)
- Garnish: sugar (for rim)
- Garnish: melon ball

## Method:

- Gather the ingredients.
- Rim a chilled cocktail glass with sugar: Use a piece of lemon to wet the rim before dipping it in sugar.
- In a cocktail shaker filled with ice, pour the citrus vodka, elderflower liqueur, and lemon juice.
- Shake well.
- Strain into the prepared glass and garnish with a melon ball.



# Mimosa

Ingredients :

- 1/2 ounce orange liqueur (triple sec)
- 1 1/2 ounces orange juice (fresh)
- 3 1/2 ounces Champagne (chilled)
- Garnish: orange slice

Method:

- Gather your ingredients.
- Build the ingredients in the order given in a champagne flute. First pour in the orange liqueur.
- Then pour in the orange juice.
- Next, pour in the Champagne.
- Lastly, garnish with an orange slice.



# Mojito

## Ingredients:

- 10 fresh mint leaves
- 1/2 lime, cut into 4 wedges
- 2 tablespoons white sugar, or to taste
- 1 cup ice cubes
- 1 1/2 fluid ounces white rum
- 1/2 cup club soda

## Method:

- Place mint leaves and 1 lime wedge into a sturdy glass.
- Use a muddler to crush the mint and lime to release the mint oils and lime juice.
- Add 2 more lime wedges and the sugar, and muddle again to release the lime juice.
- Do not strain the mixture.
- Fill the glass almost to the top with ice.
- Pour the rum over the ice, and fill the glass with carbonated water.
- Stir, taste, and add more sugar if desired.
- Garnish with the remaining lime wedge.



# Moscow Mule

## Ingredients:

- 1/2 fluid ounces vodka
- 1/2 fluid ounce lime juice
- ice cubes
- 1/2 cup ginger beer
- 1 lime wedge for garnish

## Method:

- Pour vodka and lime juice into a mug; add ice cubes and ginger beer. Stir to combine.
- Drop a lime wedge into the mug for garnish.



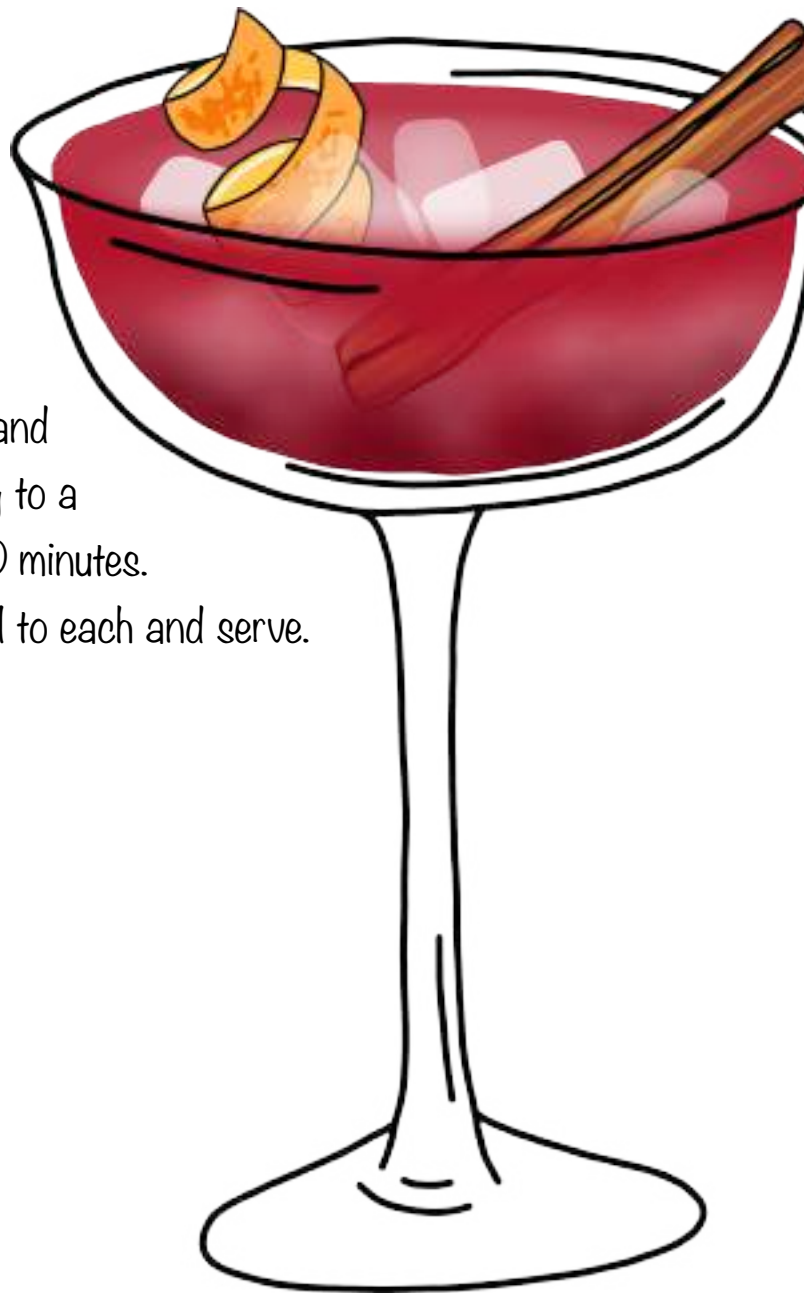
# Mulled Wine

## Ingredients:

- 4 cups apple cider
- 1 (750-ml) bottle red wine, such as Cabernet Sauvignon
- 1/4 cup honey
- 2 cinnamon sticks
- 1 orange, zested and juiced
- 4 whole cloves
- 3 star anise
- 4 oranges, peeled, for garnish

## Method:

- Combine the cider, wine, honey, cinnamon sticks, zest, juice, cloves and star anise in a large saucepan, bring to a boil and simmer over low heat for 10 minutes.
- Pour into mugs, add an orange peel to each and serve.



# Negroni

## Ingredients:

- 1 ounce gin
- 1 ounce Campari
- 1 ounce sweet vermouth
- Garnish: orange peel

## Method:

- Add all the ingredients into a mixing glass with ice, and stir until well-chilled.
- Strain into a rocks glass filled with large ice cubes.
- Garnish with an orange peel.



# Old Fashioned

## Ingredients:

- 1 sugar cube (or 1 bar spoon simple syrup)
- 2 dashes Angostura bitter
- 2 ounces rye or bourbon
- Orange twist

## Method:

- Muddle the sugar cube and bitters with one bar spoon of water at the bottom of a chilled rocks glass. (If using simple syrup, combine bitters and one bar spoon of syrup.)
- Add rye or bourbon. Stir.
- Add one large ice cube, or three or four smaller cubes.
- Stir until chilled and properly diluted, about 30 seconds.
- Slip orange twist on the side of the cube.





# Paloma

## Ingredients:

- Kosher salt
- 1 grapefruit wedge
- ¼ cup fresh grapefruit juice
- 1 tablespoon fresh lime juice
- 1 teaspoon sugar
- ¼ cup mescal or tequila
- ¼ cup club soda

## Method:

- Pour some kosher salt on a plate.
- Rub half of rim of a highball glass with grapefruit wedge; dip rim of glass in salt.
- Combine grapefruit juice, lime juice, and sugar in glass; stir until sugar is dissolved.
- Stir in mescal, add ice, and top off with club soda.
- Garnish with grapefruit wedge.



# Peppermint Martini

## Ingredients:

- 5 fluid ounces vanilla-flavored vodka (such as Stolli®)
- 2 fluid ounces white creme de menthe
- 1/2 fluid ounce peppermint schnapps

## Method:

- Fill a cocktail shaker with ice.
- Pour vodka, creme de menthe, and peppermint schnapps over the ice.
- Cover cocktail shaker and shake; strain into a martini glass.



# Peppermint White Russian

## Ingredients:

- ¾ oz Kahlúa
- ¾ oz Vodka
- ¾ oz Peppermint Schnapps
- Half and half
- ice
- Crushed candy canes as a Garnish
- Clean corn syrup as Garnish

## Method:

- Fill an old fashioned glass with ice (rimmed with crushed candy cane, if desired).
- Pour in Kahlúa, vodka and Peppermint Schnapps.
- Top off the glass with half and half to fill.
- To garnish glasses: Lightly dip the edge of glass into corn syrup, then dip the glass into crushed candy canes to garnish.



# Pina Colada

## Ingredients:

- 1 1/2 cup ice
- 1/2 cup diced pineapple, frozen
- 2 ounces pineapple juice
- 2 ounces Coco Lopez coconut cream
- 1 1/2 ounces white rum
- 1 ounce dark rum
- Pineapple slices

## Method:

- Put the ice, frozen pineapple, juice, coconut cream, and the white and dark rums into a blender.
- Blend until smooth and frosty.
- Pour the drink into 2 glasses and garnish the rim with pineapple slices.



# Pomegranate Mimosa

## Ingredients:

- 1 lime or orange, sliced
- 3 Tbsp granulated sugar
- 1 750ml bottle of champagne or sparkling dry wine
- 2 cups pomegranate juice
- 1/2 cup pomegranate seeds (optional)
- sprigs of fresh rosemary (optional)

## Method:

- Run the sliced lime around the rim of each champagne glass.
- Add sugar to a shallow dish and dip the rim of the glass into the sugar.
- Fill glasses 2/3 to 3/4 of the way full of champagne. Fill the glasses the rest of the way with pomegranate juice.
- If using, garnish drinks with a spoonful of pomegranate seeds and a sprig of fresh rosemary.



# Raspberry Gin Fizz

## Ingredients:

- 1 1/2 ounces of gin
- 5-6 fresh raspberries
- a few fresh mint leaves
- 3/4 ounces of simple syrup
- 3/4 ounces of club soda
- ice
- a few raspberries and fresh sprig of mint for garnish (optional)

## Method:

- In a shaker, add raspberries, mint leaves, simple syrup and gin.
- Muddle together.
- Fill a glass with ice.
- Strain the muddled mixture into the glass over the ice.
- Add club soda and stir.
- Garnish with fresh raspberries and a sprig of mint.



# Screwdriver

## Ingredients:

- 1 1/2 oz Vodka
- Orange juice

## Method:

- Add the vodka into a highball glass over ice.
- Top with the orange juice.



# Sex on the beach

## Ingredients:

- 1 1/2 oz Vodka
- 1/2 oz Peach schnapps
- 1 1/2 oz Orange or pineapple juice
- 1 1/2 oz Cranberry juice
- 1/2 oz Chambord or crème de cassis (optional)
- Garnish: Cocktail umbrella

## Method:

- Add all the ingredients into a shaker with ice and shake.
- Strain into a highball glass over fresh ice.
- Garnish with a cocktail umbrella.





# Sidcar

## Ingredients

- 1 1/2 oz Cognac
- 3/4 oz Cointreau
- 3/4 oz Fresh lemon juice
- Garnish: Orange twist
- Garnish: Sugar rim

## Method:

- Coat the rim of a coupe glass with sugar and set aside.
- Add all ingredients into a shaker with ice and shake.
- Strain into the prepared glass.
- Garnish with an orange twist.



# Spiced Mojito

## Ingredients:

- 50ml. Captain Morgan Original Spiced Gold
- 100ml. Soda Water
- 25ml. Sugar Syrup
- 2 wedge(s) Lime Wedge
- 7 leaves Mint Leaves
- 1 piece(s) Mint Sprig

## Method:

- Add mint and lime to a glass.

Place 7 mint leaves into a Collins glass. Using a knife cut a lime in two on a chopping board and place in the drink.

- Pour in sugar syrup.

With a jigger, measure 25ml sugar syrup into the glass.

- Muddle the ingredients.

Using a muddler, rolling pin or large spoon, press down on the mint, lime and sugar to extract aroma and flavour.

- Add crushed ice.

Half-fill your glass with crushed ice.

- Pour in Captain Morgan Original Spiced Gold and soda water.

Using a jigger, measure 50ml Captain Morgan Original Spiced Gold into the glass and top with soda water.

- Stir, add crushed ice and garnish with mint.

Using a barspoon, stir the mixture thoroughly. Add more crushed ice to fill the glass and place a mint sprig on top of the drink to garnish.



# Whiskey Sour

## Ingredients:

- 2 oz Bourbon
- 3/4 oz Fresh lemon juice
- 1/2 oz Simple syrup
- 1/2 oz Egg white (optional)
- Garnish: Angostura bitters

## Method:

- Add all ingredients into a shaker with ice and shake.
- Strain into a coupe.
- Garnish with 3 dashes of Angostura bitters.

