

DRINKS, ALCOHOL



APPLETINI	FIERY APPLE	MIDORI SPARKLING PUNCH	TENNESSE PEACH
BAHAMA MAMA	FIERY MOLE	MISTLETOE MARTINI	TEQUILA SUNRISE
BANANA DAIGUIRI	FIREBALL LEMONAIDE	MOHOJITO	THIRSTY THURSDAY LEMONAIDE
BAYBREEZE	FROZEN LAVA FLOW	Mojito	TOM COLLINS
BLACK RUSSIAN	FROZEN RED ROOSTER	MUD SLIDEMULE	TONGUE TIED APPLE PIE
BLOODY MARY	FROZEN SANGRIA PUNCH	PAIRINGS	TROPICAL LONG ISLAND ICEDTEA
BLUE FIRE LEMONAIDE	GIMLIT	PARTY SERVINGS	TROPICAL MAI TAI
BLUE HAWAIIAN	GOOMBAY SMASH	PEACH DOLPHIN	ULTIMATE BOBA LONG ISLAND TEA
BUTTERY NIPPLE	HAVANA DELIGHT	PEACH HONEY SMASH	VOLCANO
CAJUN SNO CONE	HENDRIKS COOLER	PEACH SANGRIA	WATERMELONC OOLER
CHERRY LIMEAIDE CRUSH	HOT TODDY	PEACHY BELLINI	WHISKEY SOUR
CHRISTMAS COSMO	ISLAND RUM PUNCH	PINA COLADA	WHITE RUSSIAN
CHRISTMAS IN YOUR MOUTH	JAM JELLY MARGARITA	PINK CLOUD PUNCH	WINE COLORS
CINNAMON TOAST SHOOTER	JELLO SHOTS	PINK PUNK MARTINI	YO HO RUM PUNCH
CORONA MARGARITAS	JUNE BUG	PURPLE MARTINI	
CORONA RITA	KAMIKAZE	RASPBERRY MOSCATO MAMBO	
COSMO	LEMON DROP	RASPBERRY SLUSH	
CROWN APPLE COBLER	LONG ISLAND ICED TEA	RUM RUNNER	
CROWN APPLE COOLER	LYNCHBERG LEMONAIDE	SANGRIARITA	
DITTY ON THE BEACH	MANGO PASSION SMOOTHIE	SCREWDRIVER	
DOUBLE BERRY MOHITO	MANGO PEACH LEMONAIDE	SEABREEZE	
DOUBLE BERRY MOJITO SHAKER	MARGARITA	STRAWBERRY DAIQUIRI	
DREAMSICKLE	MARTINI	STRAWBERRY HONEY WINE	
ELECTRIC LEMONAIDE	MELONBALL	SUPERBOWL PUNCH	

ALCOHOL DRINKS



PINK CLOUD PUNCH-The “twist” on Sprite and Sherbet

- Ice, for serving
- 6 c. pink lemonade
- 1 bottle prosecco, chilled
- 2 c. lemon-lide soda (such as Sprite)
- 3/4 c. vodka
- 2 lemons, sliced
- 2 quarts raspberry sherbet

Step 1: Fill a large punch bowl with ice. Pour over Prosecco, pink lemonade, Sprite, and vodka. Stir in lemon slices, then top punch with scoops of raspberry sherbet.

Step 2: Serve immediately.



Super Bowl Punch

INGREDIENTS:

- 1 Bottle Tequila (750ml)
- 1 Bottle Orange Juice (1 Liter)
- Raspberry Sorbet (1 scoop per drink)
- Serves around 15 drinks .

PREPARATION:

In a large punch bowl place a big block of ice and pour in the tequila and orange juice. Now add your 15 scoops of Raspberry Sorbet... it will look really cool floating in your giant cocktail! Now, intercept your glass and run! The color is orange with the nice effect from the floating pink sorbet, reminiscent of almost an upside down tequila sunrise. The smooth tequila and the tart raspberries are intoxicating to the nose. The taste is party perfect and sure to please all of your guests... plus the floating sorbet makes every sip an adventure!

Midori Sparkling Punch

- 1 750 ml bottle Midori
- 1 Quart Ginger Ale
- ½ Cup Lime Juice
- 2 Bottles Champagne

Combine everything except champagne and pour over ice..then add Champagne just before serving.



Midori Melonball Punch

- One 750 ml bottle Midori
- Two Quartz Orange, Pineapple or Grapefruit Juice
- 12 oz. Vodka
- 1 Quart Club Soda

Pour first three ingredients over block of ice in large punch bowl..add club soda just before serving. Garnish with frozen melon balls. (Small batch serving portions: 8oz Midori, 4 oz vodka and 16 oz juice)

Midori Freeze

1 oz Midori and 1 Pint Lime Sherbert, in blender till smooth. Garnish with Whipped Cream and Cherries.

Purple Martini

- 3 oz Vodka
- 1 1/2 oz cranberry juice
- ½ oz blue Curacao liqueur
- ½ oz sweet and sour mix
- ½ of soda 7-up

Pour the ingredients into a cocktail shaker and shake gently. Add more blue Curacao if the color isn't purple enough. Serve chilled





Raspberry Moscato Mambo

Ingredients:

- 2 bottles Moscato
- 1 pink lemonade concentrate
- 3 C of Sprite
- Fresh raspberries OR raspberry sorbet
- Add a splash of Vanilla extract.

Empty all of the liquid ingredients into a pitcher and stir. Then mash about half the raspberries and put them in. Place the rest of the raspberries in the glasses and serve it up.



Frozen Sangria Punch (from Rebecca Golla)

- 1 Bottle Red Wine
- 1 Can Frozen Orange Juice Concentrate
- 1 Can Frozen Lemonade Concentrate
- 1 Can Water
- Mix All and Freeze Overnight
- Just before serving add a 2 litre bottle of Fresca

Add slice of lime as a garnish.



Thirsty Thursday Lemonade (Pam Leitner's Backyard Concert Recipe)

- 1 Cup Kesslers Whiskey
- 1 Cup Gin
- 12 Oz. frozen pink lemonade concentrate
- 1 litre Sprite
- 1 litre Ginger Ale

Blend Liquor and Lemonade in Blender then add sodas slowly to keep as much fizz as possible. Freezes great for a slushy drink.
Add sprig of Mint as a Garnish

For a 5 gallon batch: (yes, we've made 5 gallons before)

- 48 Oz Whiskey
- 48 Oz Gin
- 6 cans of frozen pink lemonade concentrate
- 4 litres of 7 Up
- 4 Litres of Ginger Ale



Mistletoe Martini (From Tiffany Norris)

1 oz coconut rum
1 oz. melon liqueur
1 oz pineapple juice
1 oz sweet and sour mix

Shaken over ice, served without ice.

OR, blended with ice for a frozen treat. Add chocolate or Peppermint as a garnish.



Christmas Cosmopolitan (from Tiffany Norris)

2 parts Vodka
1 part orange liqueur
1 part cranberry juice
1 splash of lime juice
1 twist of fresh orange

Garnish with fresh cranberries or drop a few pomegranate seeds into the glass for whimsy.



Just Peachy Bellini

Ingredients:

6 peaches, (about 1 pound, 8 ounces), halved and pitted (can use frozen if your not picky)

1/4 cup superfine sugar, plus more for garnish

1/4 cup water

1 bottle Champagne (3 1/3 cups), chilled

Directions: Puree the peaches in a blender. You can substitute frozen peaches if necessary. Add the sugar and water to the peaches and place pitcher in refrigerator until chilled and sugar has dissolved, or until needed.

When ready to serve pour the superfine sugar on a plate and invert a chilled Champagne glass in the sugar to coat rim. Pour about a 1/8th of the peach mixture into the prepared glass and top off with Champagne. Stir gently and serve.



Jello Shots

Follow the directions on the package for regular gelatin dessert, except for 2/3 of the cold water substitute an equal amount of alcohol (vodka works well). Pour the mix into Dixie cups or small containers and let it set.

Alternate: **JIGGLERS**

Use 4 small packages of jello

4 packages of unflavored gelatin

1.5 cups vodka

2.5 cups boiling water

Mix, Pour into 9X13 pan and let set in fridge overnight, cut into squares when set. Serve.



Cajun Snow Cone (From Floyds Cajun Kitchen)

1 shot Coconut Rum, the fill in Sprite & a splash of Blue Curacao
Serve over ice or blend with ice for frozen.



Corona Margaritas (Hurricane Drink of Sept 2008 in Sun Meadow)

12 oz frozen limeade concentrate
12 oz Sprite
12 oz Corona
12 Oz Tequila
Mix, Done.



Yo Ho Rum Punch

3 Cups Orange Juice
3 Cups Pineapple Juice
3 Cups Ginger Ale
3 Cups Rum
¼ Cup Grenadine
Juice from one Fresh Lime
Mix well, serve cold.



WHITE PEACH SANGRIA~

1 bottle Moscato
1/3 bottle Peach Schnapps

1 liter bottle Sprite (or Sprite Zero)
Sliced fresh peaches

Stir all ingredients (except Sprite) together in the fridge and let the fruit sit to absorb all of the delicious flavors, then add sprite just before serving.



FROZEN RED ROOSTER

Ingredients:

1 1/2 quarts cranberry juice cocktail
1 (6-ounce) can frozen orange juice concentrate, defrosted
2 cups vodka

Directions: Combine all of the ingredients in a large plastic container. Freeze for several hours. It will not freeze solid, but rather achieve the consistency of a slushy. Scoop into punch cups or wine glasses and serve.



Banana Daiquiri (from Cindy Constantine)

Ingredients

2 large bananas, sliced, divided

1 cup coconut milk, divided

1 lime, juiced, divided

1/2 cup sugar, divided

6 cups ice, divided

4 ounces white rum

Directions

Into a blender add 1 banana, 1/2 cup coconut milk, 1/2 of the lime juice, 1/4 cup of the sugar, and 3 cups of ice and add 2 ounces of rum if desired. Blend until smooth. Pour into 2 tall glasses.



Goombay Smash - rum, apricot brandy, coconut creme, pineapple juice over ice



Havana Delight - rum, kaluha, coconut creme blended with crushed ice



Peach Dolphin-Schnapps...yes, I am that immature.

1oz peach schnapps

1 oz blue curaçao

2 oz vodka

fill with sprite.



JELLY JAM HOT TODDY

Your Favorite Tea Cup

2 heaping TBSP of your favorite Preserves, Jam or Jelly

16 oz of water

1 large lemon- wedged into 4 quarters

1 shot of whiskey

In a medium saucepan, add water, squeeze lemon juice in the water, add the lemon wedges and boil over medium heat for 15 minutes. Add 'Mango Mango' to your tea cup. Pour your hot lemon concoction from your saucepan into your tea cup. Stir until the 'Mango Mango' dissolves. Add whiskey shot. Sip and relax...



JAM JELLY WHISKEY SOUR

3/4 cup Jam, or Jelly or Preserves (Puréed in a blender until you get a smooth texture)

1/2 cup freshly squeezed lime juice

1/2 cup freshly squeezed lemon juice

5 ounces Jack Daniels Whiskey

Ice cubes

Maraschino cherries

Combine 'Mango Mango', whiskey, lemon juice and lime juice. Fill a cocktail shaker halfway with ice and pour in the mix 2/3 full. Shake for 1 minute and pour into glasses. Add a maraschino cherry and serve 4 cocktails.



JAM JELLY MARTINI

1-2 tsp Jam, Jelly or Preserves

1.5 oz mango flavored vodka

Squeeze of fresh lime juice

Ice

Splash of champagne

Combine all ingredients except champagne in cocktail shaker. Shake well and strain into a chilled martini or cocktail glass. Top off with a splash of champagne, if desired.



Jam Jelly MOJITO

- 1 TBSP of Jam, Jelly or Preserves
- 2 TBSP lime juice (freshly squeezed)
- 1 TBSP Mint-infused Simple Syrup
- ¼ cup club soda
- 3 TBSP rum
- Mint Sprigs
- 1 tsp of Jam, Jelly or Preserves for garnish

Add 'Mango Mango', lime juice, Simple Syrup, club soda and rum to a cocktail shaker and gently shake until it is well mixed. Pour in a glass over ice. Add mint sprigs. Garnish with a teaspoon of 'Mango Mango', stir and sip.



TEQUILA SUNRISE

- 1 ¼ oz Tequila
- 4 oz any Jam, Jelly or Preserve
- 2 cups of ice
- Splash of orange juice

In a blender, blend Tequila, Jam or Jelly and Ice. Pour into a glass and top with a splash with orange juice. Garnish with lime and enjoy!



JAM JELLY MARGARITA

- 1 - 1/2 cup of Jam, Jelly or **Preserves**
- 3 oz Tequila
- 3 oz Cointreau orange liqueur
- 2 cups ice cubes



Blend all ingredients in a blender until smooth. Pour the mixture in your favorite hurricane glass, add salt or sugar and a lime wedge to your rim.



♥ TONGUE-TIED APPLE PIE

- 3 parts Fireball
- 2 parts sour apple schnapps
- 1 part pineapple

TONGUE TIED APPLE PIE

 <p>♥ CHRISTMAS IN YOUR MOUTH</p> <ul style="list-style-type: none"> • ¾ oz Fireball • ¼ oz vanilla vodka • Splash of cranberry 	<p>CHRISTMAS IN YOUR MOUTH</p>
 <p>♥ FIERY MOLE</p> <ul style="list-style-type: none"> • 1 part Fireball • 2 parts ginger beer • Splash of pineapple • Splash of lime 	<p>FIERY MOLE</p>
	<p>Fireball Lemonade (TGI Fridays)</p>
	<p>Crown Apple Cooler Set Up: V Series Highball w/Ice Procedure: Mixer w/Ice, Shake & Strain. Top with soda water Add To Tin -0.75oz Crown Apple -0.75oz Crown Royal -2oz Agave Sour Mix -0.25oz Pomegranate Syrup -Top with 1oz soda water Garnish: Apple Slice</p> <p>Diddy On The Beach Set Up: V Series Highball w/Ice Procedure: Muddle blueberry, build, stir, and leave rest of red bull at table. Add To Glass -1 Blueberry Portion -1.25oz Ciroc Vodka -0.50oz Malibu Rum -1oz Agave Sour Mix -3oz Yellow Red Bull Garnish: Pineapple Slice</p> <p>Double Berry Mojito, Shaker Set Up: Double Old Fashioned w/Ice Procedure: Shaker with 2/3 ice, build, then shake & strain in front of guest Add To Shaker -1.5oz Bacardi Rum -0.75oz Strawberry Purée -1.5oz Sour Rocks Mix -2 Lime squeezes (Discard) -1 Raspberry portion -7 Mint leaves -1oz Sprite Garnish: Strawberry slices, lime squeeze, mint sprig</p>

Frozen Lava Flow

Set Up: V Series Highball

Procedure: Pour strawberry purée in bottom of glass and use the blender for ingredients 2-6

Add To Blender

-1.5oz Strawberry Purée

-0.75oz Malibu Coconut Rum

-0.75oz Sailor Jerry Spiced Rum

-2oz Cream of coconut

-2oz Pineapple juice

-1 Cup cubed ice

Garnish: Pineapple slice and strawberry slices

Corona Rita

Set Up: Ultimate w/ 2/3 Ice

Procedure: Salt 1/2 rim, mixer w/ice ingredients 1-3 & strain in glass. Add Coronita bottle and squeeze lime.

Add To Tin

-1.25oz Hornitos Tequila

-0.50oz Triple Sec

-3oz Agave Sour

Garnish: Lime Squeeze & Coronita Bottle

Cinnamon Toast Shooter

Set Up: Rocks Glass (Chilled)

Procedure: Mixer w/Ice & Strain

Add To Tin

-1oz Fireball Cinnamon Whisky

-1oz Rum Chata

Garnish: None

Captain Morgan Island Rum Punch

Set Up: Ultimate w/Ice

Procedure: Mixer w/Ice & Strain

Add To Tin

-1.25oz Captain Morgan Spiced Rum

-0.75oz Myers Dark Rum

-0.50oz Disaronno Amaretto

-2oz Passion Fruit Purée

-1.5oz Pineapple Juice

-0.5oz Grenadine

Garnish: Pineapple Slice

Buttery Nipple

Set Up: Shot Glass

Procedure: 0.75oz Butterscotch Schnapps on bottom and layer 0.75oz

Baileys Irish Cream over top

Garnish: None

Ultimate Blueberry Pomegranate Long Island Tea

Set Up: Ultimate w/Ice

Procedure: Muddle Blueberries, add remaining ingredients, stir and pour

Add To Tin

-1 Blueberry Portion
-0.50oz Bombay Gin
-0.50oz SKYY Blueberry Vodka
-0.50oz Bacardi Rum
-0.50oz Triple Sec
-2oz Fresh Sour
-0.50oz Pomegranate Syrup
-1.25oz Sprite
Garnish: 2 Lemon Squeezes

Tropical Long Island Tea

Set Up: V Series Highball w/Ice
Procedure: Mixer with ice, shake and strain
Add To Tin
-0.50oz Bombay Gin
-0.50oz Absolut Vodka
-0.50oz Malibu Rum
-0.50oz White Creme de Cacao
-2oz Sour Rocks
-1oz Pineapple Juice
Garnish: Pineapple Slice & Lemon Squeeze

Ultimate BOBA Long Island Tea

Set Up: Ultimate w/Ice
Procedure: Mixer w/Ice Ingredients 1-5 & Strain, top with brewed tea & 2 Portions (mango, strawberry, or both)
Add To Tin
-0.50oz Bombay Gin
-0.50oz Smirnoff Vodka
-0.50oz Bacardi Rum
-0.50oz Triple Sec
-2oz Sour Rocks
-Top w/2 Fruit Purées
Garnish: Lemon Squeeze

Tropical Mai Tai

Set Up: V Series Highball w/Ice
Procedure: Mixer w/Ice & Strain
Add To Tin
-1.25oz Captain Morgan Spiced Rum
-0.50oz Triple Sec
-1oz Peach Purée
-1oz Sour Rocks
-1oz Pineapple Juice
Garnish: Pineapple Slice

Pink Punk Martini

Set Up: Coupe Glass
Procedure: Prepare coupe glass with 1 portion cotton candy. Build ingredients in shaker glass, shake and strain in front of guest
Add To Shaker w/Ice
-1.5oz SKYY Vodka
-1oz Cranberry Juice

-0.50oz Pineapple Juice

-1 Lime Squeeze

Garnish: None

Watermelon Cooler

Set Up: V Series Highball w/Ice

Procedure: Muddle watermelon in tin, add ice/remaining ingredients and pour.

Add To Tin

-1 Watermelon Cube

-1.25oz New Amsterdam Peach Vodka

-0.50oz Watermelon Purée

-1oz Agave Sour

-2oz Soda Water

Garnish: Speared Watermelon Cube

Peach Honey Smash

Set Up: Double Old Fashioned w/Crushed Ice

Procedure: Mixer w/Ice and Strain Loosely

Add To Tin

-1.25oz Jack Daniels Whiskey

-0.50oz Jack Daniels Honey

-1oz Peach Purée

-1oz Sour Rocks

-7 Mint Leaves

Garnish: 1 Peach Portion & Mint Sprig

Peach Sangria

Set Up: Wine Glass with 2/3 Ice

Procedure: Mixer w/Ice & Strain

Add To Tin

-0.75oz Hendricks Gin

-0.25oz St. Germain

-2oz Seven Daughters Moscato

-0.50oz Peach Purée

-2oz Sour Rocks

-0.25oz Honey Simple Syrup

Garnish: 1 Peach Portion & Strawberry Slices

Sangria 'Rita

Set Up: Wine Glass with 2/3 Ice

Procedure: Mixer w/Ice Ingredients 1-3 & Strain. Layer Apothic Blend on top

Add To Tin

-1.25oz Grand Marnier Raspberry Peach

-0.50oz 1800 Silver Tequila

-1.50oz Agave Sour

-1oz Apothic Red Blend (Layered)

Garnish: Lime Squeeze & Orange Slice

American Mule

Set Up: V Series Highball (Chilled) w/Crushed Ice

Procedure: Lemon-Ginger 1/2 Rim, Mixer w/Ice Ingredients 1-2, Add & Strain

Add To Tin

-1.25oz Tito's Handmade Vodka

-1.50oz Agave Sour

-Add 1.50oz Ginger Beer

Garnish: Lime Squeeze & Mint Sprig

Apple Tini

Set Up: Coupe Glass (Chilled)

Procedure: Mixer w/Ice & Strain

Add To Tin

-1oz Smirnoff Vodka

-1oz Sour Apple Pucker

-1/2oz Sweet & Sour

Garnish: Cherry

Bahama Mama

Set Up: V Series Highball w/Ice

Procedure: Mixer w/Ice & Strain

Add To Tin

-0.50oz Rum

-0.50oz Malibu Coconut Rum

-0.50oz Banana Liqueur

-1oz Orange Juice

-1oz Pineapple Juice

-0.50oz Grenadine

Garnish: None

Bay Breeze

Set Up: V Series Highball w/Ice

Procedure: Build

Build In Glass

-1.25oz Vodka

-2oz Cranberry Juice

-2oz Pineapple Juice

Garnish: None

Black Russian

Set Up: Double Old Fashioned w/Ice

Procedure: Build in Glass starting with Kahlua

Add To Glass

-1.50oz Vodka

-0.75oz Kahlua

Garnish: None

Bloody Mary

Set Up: V Series Highball w/Ice

Procedure: Salt 1/2 Rim, Build

Add To Glass

-1.25oz Vodka

-4oz Bloody Mary Mix

Garnish: Lime Squeeze & Celery

Blue Fire Lemonade

Set Up: V Series Highball w/Ice

Procedure: Mixer w/Ice Ingredients 1-3 & Strain, Top with Blue Curacao

Add To Tin

-0.75oz Jack Daniels Fire

-2.50oz Sour Rocks

-0.50oz Pineapple Juice

-Top w/ 0.75oz Blue Curacao

Garnish: Lemon Squeeze

Ultimate Rum Runner, Frozen

Set Up: Ultimate Glass (Chilled)

Procedure: Blender

Add To Blender

-1.25oz Captain Morgan Spiced Rum

-0.75oz Myers Dark Rum

-0.50oz Disaronno Amaretto

-2oz Passion Fruit Purée

-1.50oz Pineapple Juice

-0.75oz Grenadine

-1.50 Cups Cubed Ice

Garnish: Pineapple Slice

Pina Colada

Set Up: V Series Highball (Chilled)

Procedure: Blender

Add To Blender

-1.25oz Rum

-2.50oz Cream Of Coconut

-2.50oz Pineapple Juice

-1 Cup Cubed Ice

Garnish: Pineapple Slice

Cosmopolitan

Set Up: Coupe Glass (Chilled)

Procedure: Mixer w/Ice & Strain

Add To Tin

-1.25oz Smirnoff Vodka

-0.50oz Cointreau

-1.50oz Cranberry Juice

Garnish: Lemon Twist

Dreamsicle

Set Up: Rocks Glass (Chilled)

Procedure: Mixer w/Ice & Strain

Add To Tin

-1oz Pinnacle Whipped Vodka

-0.50oz Triple Sec

-0.50oz Orange Juice

Garnish: Whipped Cream

Ultimate Electric Lemonade

Set Up: Ultimate w/Crushed Ice

Procedure: Build

Add To Glass

-1 Whole Lemon (Squeezed) Leave 1/2 Lemon in Glass

-1.50oz Smirnoff Vodka

-0.50oz Blue Curacao

-1oz Sweet & Sour

-1oz Simple Syrup

-2oz Sprite

Garnish: None

Fiery Apple

Set Up: V Series Highball w/Ice

Procedure: Mixer w/Ice Ingredients 1-2 & Strain

Add To Tin

-1.25oz Fireball Cinnamon Whisky

-1oz Agave Sour

-Fill w/Angry Orchard Apple Cider

Garnish: Lemon Squeeze

Ultimate Lynchburg Lemonade

Set Up: Ultimate Glass w/Ice

Procedure: Mixer w/Ice Ingredients 1-3, Add & Strain

Add To Tin

-1oz Jack Daniels Whiskey

-1oz Triple Sec

-1oz Sweet & Sour

-Add 3oz Sprite

Garnish: 2 Lemon Squeezes

Frozen Blue Hawaiian

Set Up: V Series Highball

Procedure: Blender

Add To Blender

-1.25oz Bacardi Rum

-0.75oz Blue Curacao

-2oz Cream of Coconut

-2oz Pineapple Juice

-1 Cup Cubed Ice

Garnish: Pineapple Slice

Gimlet

Set Up: Coupe Glass (Chilled)

Procedure: Mixer w/Ice & Strain

Add To Tin

-2oz Gin/Vodka

-0.50oz Agave Sour

Garnish: Lime Wedge

Grey Goose Cooler

Set Up: V Series Highball w/Ice

Procedure: Lemon-Ginger 1/2 Rim, Mixer w/Ice Ingredients 1-4, Add & Strain

Add To Tin

-1.25oz Grey Goose Vodka

-0.50oz St. Germain

-0.50oz Peach Purée

-2oz Sour Rocks

-Add 0.50oz Sprite

Garnish: Strawberry Slices & Lime Squeeze

Ultimate Hawaiian Volcano

Set Up: Ultimate Glass w/Ice

Procedure: Mixer w/Ice & Strain

Add To Tin

-0.75oz Southern Comfort

-0.75oz Disaronno Amaretto

-0.75oz Smirnoff Vodka

-1.50oz Pineapple Juice

-1.50oz Orange Juice

-0.75oz Grenadine

-2 Lime Squeezes

Garnish: Orange Slice, Lime Squeeze, Lemon Squeeze

Hendrick's Cooler

Set Up: V Series Highball w/Ice

Procedure: Muddle Ingredient 1, Mixer w/Ice Ingredients 1-4, Add & Strain

Loosely

Add To Tin

-2 Cucumber Wheels

-1.25oz Hendrick's Gin

-0.50oz Sour Apple Pucker

-2oz Sour Rocks

-Add 1oz Sprite

Garnish: Float Cucumber Wheel

Ultimate June Bug

Set Up: Ultimate Glass w/Ice

Procedure: Mixer w/Ice & Strain

Add To Tin

-1oz Midori

-0.75oz Malibu Coconut Rum

-0.75oz Banana Liqueur

-2oz Sweet & Sour

-2oz Pineapple Juice

Garnish: Pineapple Slice

Kamikaze

Set Up: Rocks Glass (Chilled)

Procedure: Mixer w/Ice & Strain

Add To Tin

-1oz Smirnoff Vodka

-0.50oz Triple Sec

-1oz Sour Rocks

Garnish: None

Lemon Drop

Set Up: Rocks Glass (Chilled)

Procedure: Mixer w/Ice & Strain

Add To Tin

-1oz Vodka

-0.50oz Triple Sec

-0.50oz Simple Syrup

-1/2 of a Lemon (Discard)

Garnish: None

Margarita, Frozen

Set Up: V Series Highball (Chilled)

Procedure: Salt 1/2 Rim, Blender

Add To Blender

-1.25oz Giro Gold Tequila

-0.50oz Triple Sec

-2.50oz Agave Sour

-1.50 Cups Cubed Ice

Garnish: Lime Squeeze

Melon Ball

Set Up: Rocks Glass (Chilled)

Procedure: Mixer w/Ice & Strain

Add To Tin

-0.75oz Vodka

-0.75oz Midori

-0.50oz Orange Juice

Garnish: None

Mohojito

Set Up: V Series Highball

Procedure: Mixer w/Ice Ingredients 1-5, Add & Pour

Add To Tin

-1.50oz Rum

-1.50oz Sour Rocks

-0.75oz Simple Syrup

-2 Lime Squeezes (Discard)

-7 Mint Leaves

-Top 1.50oz Soda Water

Garnish: Mint Sprig & Lime Squeeze

Mudslide

Set Up: V Series Highball w/Ice

Procedure: Blender

Add To Blender

-0.75oz Kahlua

-0.75oz Baileys Irish Cream

-0.75oz Vodka
-2 1/2 Scoops Ice Cream
-1/2 Cup Cubed Ice
Garnish: Swirl Glass w/Chocolate Syrup

Screwdriver

Set Up: V Series Highball w/Ice
Procedure: Build
Add To Glass
-1.25oz Vodka
-4oz Orange Juice
Garnish: None

Sea Breeze

Set Up: V Series Highball w/Ice
Procedure: Build
Add To Glass
-1.25oz Vodka
-2oz Cranberry
-2oz Ruby Red Grapefruit Juice
Garnish: None

Strawberry Daiquiri

Set Up: V Series Highball (Chilled)
Procedure: Blender
Add To Blender
-1.25oz Rum
-3oz Strawberry Purée
-1oz Agave Sour
-1 Cup Cubed Ice
Garnish: Strawberry Slices

Tennessee Peach

Set Up: V Series Highball w/Ice
Procedure: Mixer w/Ice Ingredients 1-4, Add & Strain
Add To Tin
-0.75oz Jack Daniels Whiskey
-0.75oz Peach Schnapps
-1oz Orange Juice
-1oz Cranberry Juice
-Add 1oz Sprite
Garnish: Orange Slice

Tequila Sunrise

Set Up: V Series Highball w/Ice
Procedure: Build, Top w/Grenadine
Add To Glass
-1.25oz Giro Gold Tequila
-4oz Orange Juice
-Top w/0.50oz Grenadine
Garnish: None

Tom Collins

Set Up: V Series Highball w/Ice

Procedure: Mixer Ingredients 1-2, Add Soda Water

Add To Tin

-1.25oz Gin

-3oz Sweet & Sour

-Add 1oz Soda Water

Garnish: Orange Slice

White Russian

Set Up: Double Old Fashioned w/Ice

Procedure: Build

Add To Glass

-1.50oz Vodka

-0.75oz Kahlua

-1oz Half & Half

Garnish: None

Blue Raspberry Slush

Set Up: Tumbler w/Crushed Ice

Procedure: Build, Stir

Add To Glass

-1.50oz Blue Raspberry Syrup

-2oz Lemonade

-Fill w/Sprite

Garnish: Cherry

Cherry Limeade Crush

Set Up: Tumbler w/Crushed Ice

Procedure: Build, Stir

Add To Glass

-6oz Lemonade

-2oz Cherry Limeade Mix

-1.50oz Agave Sour

Garnish: Cherry & Lime Squeeze

Mango Passion Smoothie

Set Up: V Series Highball

Procedure: Blender

Add To Blender

-2oz Mango Purée

-1oz Passion Purée

-2.50oz Agave Sour

-0.50oz Cream Of Coconut

-1 1/2 Cups Cubed Ice

Garnish: Lime Squeeze

Mango Peach Lemonade Slush

Set Up: Tumbler w/Crushed Ice

Procedure: Build, Stir

Add To Glass

-0.75oz Mango Purée

-0.75oz Peach Purée
-6oz Lemonade
-1oz Sprite
Garnish: 2 Lemon Squeezes

Strawberry Honey Wine (Mead)

This calls for the Strawberries to be added during primary fermentation. But most of the experts in blind tests have preferred meads with fruit (actually called Melomel's) added during secondary. If those words are gibberish to you, primary means the initial fermentation. Usually this is between 1 week and 4 weeks. However long it takes for the yeast to get an ABV up to about where you want it (anywhere between 11%-14%). The Strawberry-Banana Mead in the picture above went from 0-14.3% in a week. I also have another mead going that is only at 4%, and it's been 2 weeks. So the time it takes can vary. Once the fermentation has petered out, you rack (removing of the juice) off the lees (all that stuff sitting on the bottom of the carboy). You usually put this in another carboy, or in a temporary sanitized bucket while you clean out the first one, and back into the original. This is now called your secondary vessel.

The only reason I added the fruit during primary rather than secondary, is I learned to make it during primary and it always came out good. So I have no good reason to change up the recipe. But feel free do add the strawberries after the primary fermentation is done.

Step 1: What You'll Need!

I'll put in links, in case you don't have a local home brew shop near you, or just like buying online. I hope links are okay!

Things You'll Need:

3 lbs Honey. I used Orange Blossom. Any kind will do, but make sure it's good quality. I bought a 60lb bucket from Dutch Gold.
<http://www.dutchgoldhoney.com/store/honey-varietals/Orange-Blossom-Honey>

3 lbs Strawberries. I know they're out of season and a little pricey, but I got 3 lbs for only \$5 at Stop & Shop. Stick them in the freezer when you get home. It keeps them from going bad too soon if you can't make it right away. I've also heard it's actually good for the skins, too.

Yeast. I used Lalvin 71B-1122. It's supposed to be catered for fruitier batches. D47, Sweet Mead Yeast, or anything similar will work fine too.
<http://store.homebrewheaven.com/lalvin-71b-1122-narbonne-wine-yeast-p480.aspx>

1 Gallon Carboy
http://store.homebrewheaven.com/1-gallon-jugs-wcap-each-p44.aspx?utm_medium=cse&utm_source=googlebase

Air Lock



<http://store.homebrewheaven.com/airlock-three-piece-p110c14.aspx?Thread=True>

Bung

<http://store.homebrewheaven.com/rubber-stoppers-p654c14.aspx?Thread=True>

Water. I'd recommend using spring water or something similar from the store. City water has chemicals added, and well water (which is what I have) can sometimes be too hard.

Things that are nice to have:

Pectic Enzyme. The strawberries will make this a real pain to clear. Pectic Enzyme helps clearing in the end.

<http://store.homebrewheaven.com/pectic-enzyme-3-oz-p588.aspx>

Super Klear. This stuff is amazing. When it's done fermenting and cold crashing, you can add this and it'll clear up significantly in about a day!

<http://store.homebrewheaven.com/super-klear-2-part-wine-finings-p66.aspx>

Yeast Nutrient. I use Fermaid-K, Add it after a week of fermenting. Makes sure there's enough food for the yeasties!

<http://store.homebrewheaven.com/yeast-nutrient---2-oz-package-p1411.aspx> OR

<http://www.midwestsupplies.com/fermaidk.html>

Go-Ferm. I use this as a starter for the yeast. It has a lot of the essential vitamins and nutrients to help the fermentation really kick off.

<http://www.midwestsupplies.com/go-ferm-rehydration-nutrient.html>

Auto-Siphon. This will make your life infinity easier when it comes time to bottle and rack into a secondary.

<http://store.homebrewheaven.com/auto-siphon-p136.aspx>

Mix-Stir. Kind of pricey if you're only making one batch. But if you plan on making many batches in the future, it's a great tool. Note: It goes on a drill, so if you don't have a drill, don't bother.

<http://www.northernbrewer.com/shop/catalog/product/view/id/2161/s/mix-stir-plastic-24/category/321/>

C-Brite. It's what I use to sanitize. There's other products you can use, as long as you do it right!

<http://store.homebrewheaven.com/b-brite-cleaner-8-oz-tub-p141.aspx>

The Basic's will cost you around \$30. The bells & whistles around \$50. Everything around \$80.

Step 2: Sterilize

Sterilize

Again, I'm not going to get into the details of how to sterilize. Why steal jobs away from perfectly good Google engineers? :) I use C-Brite, but

there's a lot of different ways. Whatever your method is, do this first. It's going to take a little time to get everything else ready, and this doesn't take too long.

Step 3: Add Delicious Honey

Add Delicious Honey

The general Mead rule is 3 pounds of honey per gallon. So whatever size you're making, just scale it up. 1 pound of honey is approximately 1 1/3 cups. So for a one gallon batch, 4 cups ought to do it. It's okay if it's a little more or less. Pasteurize if you want to. I didn't. Heat if you want to. Again, I didn't. I also have a drill! So mixing wasn't much of a problem!

I used Orange Blossom. Tupelo, Raspberry, Wildflower & Clover are also popular.

Step 4: Get Strawberries Ready

Get Strawberries Ready

Get Strawberries Ready

Get Strawberries Ready3 More Images

Take your strawberries out of the freezer and let them thaw out. To move this along, I put them in a sanitized pot, added a little water and heated them. Once they're thawed out, remove the stems. Any greens on just about any fruit or flower winds up adding a bitter flavor to the finished mead.

Now you can extract the flavors one of two ways: Heat them on the stove, or put them through a juicer.

The juicer method is much more efficient and effective. If you use this method, I'd recommend getting a muslin cloth, or even some sterilized pantyhose, and putting the pulp in there. You can squeeze out some additional juices this way, and you want to get all the juice you can. I got about 4 cups of juice through the juicer. I strained the rest of the strawberries through a strainer, and used a bowl to squeeze the last bit I could.

If you don't have a juicer, or just want to do it the old fashioned way, here's what I did for my first batch, Put all the strawberries in a pot and add about 2 cups of water. Set to medium high heat. You don't want it to boil, but you do want it to get hot. Have a potato masher or something similar, and push down on the strawberries every couple of minutes. You don't want to push down too hard, but enough until you feel some resistance back.

Once they're good and mushy, remove from heat. Using a strainer, pour the pot out into another container. Add the pure liquid to the carboy with the honey. I took the remaining solid strawberries and put them in a muslin cloth to strain the rest of the juices out.

Another note, but if you are adding this to your secondary, be aware that it might kick start the fermentation back up again. Make sure to have an air lock still on!

Step 5: Mix!

Mix!

Before you fill the rest of your carboy up with water, now is a good and easy time to mix everything you have together. I used the super awesome mixer that attaches to a drill. It's WAAAYYY easier! But if you don't have one, a good shaking will work just as well!

Step 6: Fill With Water

Fill the rest of your carboy up with water. Not all the way to the top, however. You've going to need to leave room for the yeast. And if your batch is anything like mine, the fermentation will kick up so hard you'll get strawberry juice shooting up through the airlock! So space at this stage is okay. After it's done fermenting though, top it off with water. That's the time when oxygen is a bad thing.

Step 7: Take a Hydrometer Reading

Take a Hydrometer Reading

This is optional. You only need to do this if you want to know the final alcohol content. Also, it's helpful to know if something goes wrong and you need help, or want to stop fermenting at a certain gravity. If you forget to take a reading, or don't have a hydrometer, there's calculators out there on the internet that can guess at the Original Gravity based on the amount of sugars you added. My reading was around 1.110.

Step 8: Add the Yeast

Follow the directions on whatever yeast you have. I make a starter using Go-Ferm and follow those directions. If you don't use Go-Ferm, adding a tsp of yeast nutrient will work as well. Just follow whoever's directions with whatever you bought for this step! I certainly don't know better than the manufacturer! Some good advice I got was to add some peptic enzyme. Apparently the strawberries make clearing the mead rather difficult. This helps later on when you want to clear it.

Once you add the yeast, shake/stir/mix like hell. Do this a couple of times a day for the next 2-3 days. Warning: if you're super cool and got the drill attachment like me, be careful! It foams up pretty quickly! After a couple of days, leave it alone.

I should also note that it shouldn't be kept anywhere too hot or too cold. Warmer than 60 degrees, cooler than 80.

Step 9: Play the Waiting Game!

Play the Waiting Game!

Most of the fermentation should be done within the first couple of weeks. That's no guarantee, it may have gotten off to a slow start, it may have finished in a week. But when the airlock has very little movement, 1 bubble every 30 seconds or so, it's basically done. Or, you know, take a fancy hydrometer reading!

But you have an interesting choice to make. Traditional Mead is basically a white wine. But if you taste this within the first couple of days that it's fermenting, it is absolutely delicious, and nothing like a wine! The yeast has been going strong enough to give it a great carbonation, but hasn't eat

much of the sugar yet so it's still very sweet. If you'd like to keep it like this, sample it every day until it's about where you like it. But be aware that it's only this good for really up to 5 days. It's like a guy growing his hair out- it can be really good short, or really good long, but the in-between phase is usually terrible! If you try this when it's at, say 8% or 9% ABV, it's going to be strange. If you want to stop it after only 3-5 days, put it in your refrigerator. This won't actually kill the yeast, but they'll go dormant and stop future fermentation as long as it's cold. You'd have to take a hydrometer reading to be sure of the alcohol content at this stage, but it's usually around the same as a beer.

For what it's worth, a low-alcohol content mead is called a hydromel.

If you plan on letting it mature to a wine, you'll want to rack off the lees (stuff sitting on the bottle), and into a secondary fermenter. I usually do this once I've attained the ABV I'm shooting for. You can use a second carboy, or even a sanitized bucket. If you're doing the bucket method, make sure to take only the good liquid off the top and leave the murky mess on the bottom. Then clean out the carboy you just emptied, and pour the mead back into it. If you're being really stingy, you can take the murky liquid on the bottom and put it in a narrow container and put that in the fridge for a couple of days, All the sediment will sink to the bottom again, and you can siphon off the remainder of the juice. A good way to not waste a drop!

Fermentation will likely kick up a little bit after all the moving around. Make sure to take a hydrometer reading every week. 12%-13% is a good number to shoot for. Any higher and you'll have a fairly dry mead. I can't tell you exactly what gravity reading to shoot for, since your starting gravity may be different. Here is a handy mead calculator to help!

Step 10: Cold Crashing!

Cold Crashing!

When it hits the ABV% you're shooting for, throw it in the fridge for a few days. The longer the better. It also helps with clearing. While cold crashing doesn't necessarily kill the yeast, by this point I've rarely had a fermentation kick back up after cold crashing. There's just not a lot of yeast left or much sugar for them to feed on. But if you want to play it safe, you can add campden tablets and potassium sorbate. In fact, you'll most definitely want to add these if your mead finished too dry and you want to back sweeten it. Since that process involves adding sugar, you're definitely risking a chance the yeast will kick up again and make some bottle bombs.

At this point you can add some Super Kleer. This stuff is amazing (just follow the directions). It will really clear the mead up lightning fast.

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Step 11: Aging/Bottling

The mead is ready to bottle if you haven't had a change in gravity readings from one week to the next. They also say it's good to bottle when it clears, but if you add Super Kleer that's not a great rule of thumb to go by! But

given the choice, most people prefer to age their mead in bulk (still in the carboy) rather than in bottles. Oxygen is your enemy at this point, so an inch of oxygen in a carboy vs an inch of oxygen per bottle is much less damaging. I also wouldn't sweat it too much, I've had some delicious glasses of mead that were aged in the bottle rather than the carboy.

But that's it! Try to keep your hands off it for as long as you can possibly hold out! It'll only get better! Thanks for reading and good luck!

Scroll down for more...



"The lower the price of wine on a per-liter basis, the higher the amount of arsenic."

The origins of the lawsuit draw back to Kevin Hicks, a former wine distributor who started BeverageGrades, a Denver-based lab that analyzes wine. The lab tested 1,300 bottles of California wine, and found that about a quarter of them had higher levels of arsenic than the maximum limit that the Environmental Protection Agency allows in water. Hicks noticed a trend: As he told CBS, "The lower the price of wine on a per-liter basis, the higher the amount of arsenic." Trader Joe's Charles Shaw White Zinfandel came in at three times the EPA's level, while Franzia's White Grenache was five times higher. The lawsuit alleges that the contaminated wines are cheaper in part because their producers don't "implement the proper methods and processes to reduce inorganic arsenic."

A spokesperson for The Wine Group, one of the defendants, says that it's not "accurate or responsible to use the water standard as the baseline," as people drink more water than wine. But water is the only beverage with an arsenic baseline that is monitored by the US government, and the defendants stress that the chemical is toxic even in small doses, and is known to cause cancer and "contributes to a host of other debilitating/fatal diseases."

Trader Joe's told CBS that "the concerns raised in your inquiry are serious and are being treated as such. We are investigating the matter with several of our wine producing suppliers." A spokesperson for Treasury Wine Estates, another defendant, said that its "brands are fully compliant with all relevant federal and state guidelines."

Whether or not you should be worried about the allegations is up in the air, particularly as the lawsuit has yet to go before a judge or jury. But in the meantime, here's a list of wines that are included in the lawsuit. (Note: Any wines without a specific year listed mean that the grapes don't come from a single year.)

- Acronym GR8RW Red Blend 2011
- Almaden Heritage White Zinfandel
- Almaden Heritage Moscato
- Almaden Heritage White Zinfandel
- Almaden Heritage Chardonnay
- Almaden Mountain Burgundy
- Almaden Mountain Rhine
- Almaden Mountain Chablis
- Arrow Creek Coastal Series Cabernet Sauvignon 2011
- Bandit Pinot Grigio
- Bandit Chardonnay
- Bandit Cabernet Sauvignon
- Bay Bridge Chardonnay
- Beringer White Merlot 2011
- Beringer White Zinfandel 2011
- Beringer Red Moscato
- Beringer Refreshingly Sweet Moscato
- Charles Shaw White Zinfandel 2012
- Colores del Sol Malbec 2010
- Glen Ellen by Concannon's Glen Ellen Reserve Pinot Grigio 2012
- Concannon Selected Vineyards Pinot Noir 2011
- Glen Ellen by Concannon's Glen Ellen Reserve Merlot 2010
- Cook Spumante
- Corbett Canyon Pinot Grigio
- Corbett Canyon Cabernet Sauvignon
- Cupcake Malbec 2011
- Fetzer Moscato 2010
- Fetzer Pinot Grigio 2011
- Fisheye Pinot Grigio 2012

- Flipflop Pinot Grigio 2012
- Flipflop Moscato
- Flipflop Cabernet Sauvignon
- Foxhorn White Zinfandel
- Franzia Vintner Select White Grenache
- Franzia Vintner Select White Zinfandel
- Franzia Vintner Select White Merlot
- Franzia Vintner Select Burgundy
- Hawkstone Cabernet Sauvignon 2011
- HRM Rex Goliath's Moscato
- Korbel Sweet Rose Sparkling Wine
- Korbel Extra Dry Sparkling Wine
- Menage a Trois Pinot Grigio 2011
- Menage a Trois Moscato 2010
- Menage a Trois White Blend 2011
- Menage a Trois Chardonnay 2011
- Menage a Trois Rose 2011
- Menage a Trois Cabernet Sauvignon 2010
- Menage a Trois California Red Wine 2011
- Mogen David Concord
- Mogen David Blackberry Wine
- Oak Leaf White Zinfandel
- Pomelo Sauvignon Blanc 2011
- R Collection by Raymond's Chardonnay 2012
- Richards Wild Irish Rose Red Wine
- Seaglass Sauvignon Blanc 2012
- Simply Naked Moscato 2011
- Smoking Loon Viognier 2011
- Sutter Home Sauvignon Blanc 2010
- Sutter Home Gewurztraminer 2011
- Sutter Home Pink Moscato
- Sutter Home Pinot Grigio 2011
- Sutter Home Moscato
- Sutter Home Chenin Blanc 2011
- Sutter Home Sweet Red 2010
- Sutter Home Riesling 2011
- Sutter Home White Merlot 2011
- Sutter Home Merlot 2011
- Sutter Home White Zinfandel 2011
- Sutter Home White Zinfandel 2012
- Sutter Home Zinfandel 2010
- Trapiche Malbec 2012
- Tribuno Sweet Vermouth
- Vendange Merlot
- Vendange White Zinfandel
- Wine Cube Moscato
- Wine Cube Pink Moscato 2011
- Wine Cube Pinot Grigio 2011
- Wine Cube Pinot Grigio
- Wine Cube Chardonnay 2011
- Wine Cube Chardonnay
- Wine Cube Red Sangria

- Wine Cube Sauvignon Blanc 2011
- Wine Cube Cabernet Sauvignon/Shiraz 2011

THE COLOR OF WINE



Light bodied red wines tend to have low tannin and high acidity
e.g. Pinot Noir, Gamay

Medium bodied red wines tend to have moderate tannin and medium acidity
e.g. Tempranillo, Merlot and Sangiovese

Full bodied red wines tend to have high tannin and low acidity
e.g. Syrah, Malbec and Cabernet Sauvignon

A young wine is at its peak level of tannin, acidity and fruit aroma.

Wine loses acidity and tannin over time but gains bottle-aged aromas of spice.



Light bodied white wines tend to have high acidity and are best enjoyed now and
e.g. Pinot Grigio, Albarico, Moscato

Medium bodied white wines tend to have moderate acidity. Most white wines fall into this category
e.g. Sauvignon Blanc, Prosecco, Chardonnay

Full bodied white wines have lower acidity and rich creamy flavors
e.g. Chardonnay, Viognier, Semillon

Most white wines are meant to be enjoyed young with higher acidity and fresh flavors.

Aging is best suited for full bodied and sweet wines. It lowers acidity but adds tertiary savory aromas.



Designed by winefully.com

REDS WHITES

MILD/SWEET

STRONG/DRY

PINOT NOIR (PEE-NO-NVAHR)

Tends to be of light to medium body with an aroma like black or red cherry, raspberry and to a lesser extent currant and many other fine small red and black berry fruits.

MERLOT (MAIR-LOE)

There are three main styles of Merlot — i) soft, fruity, smooth ii) fruity with more tannic structure iii) brawny, highly tannic. Some can continue to develop in the bottle for decades.

SHIRAZ/SYRAH (SHI-RAZZ/SEE-RAH)

No distinct aroma, though blackberry and pepper are often noticed. As the wine ages, savoury notes like leather and truffle surface.

CABERNET SAUVIGNON (KA-BUR-NAY SO-VEE-NYON)

Bold, high tannin content, with oak influences and high alcohol levels. It mellows as it ages, allowing for more food pairings.

PINOT GRIGIO (PEE-NO-GREE-JOE)

Pinot Grigio is the Italian counterpart of the French Pinot Gris (which literally means "grey pine"). The Pinot Grigio is light-bodied, light in color and can sometimes be crisp and acidic.

RIESLING (REES-LING)

Flowers notes and high acidity. It is used to make dry, semi-sweet, sweet and sparkling white wines. Riesling wines are usually not used in blends and are seldom oaked.

SAUVIGNON BLANC (SO-VEE-NYON BLAHNK)

Depending on the climate, the flavour can range from grassy to tropical. Usually consumed young, doesn't really benefit from aging.

CHARDONNAY (SHAR-DON-NAY)

The variety itself is very neutral, with many of the flavors being derived from various influences like geographical elements and oak. It ranges from lean and crisp to oak and tropical fruit flavors.








HOW MUCH AND OF WHAT?

NUMBER OF PEOPLE	10	25	50	100
WINE AND CHAMPAGNE	5 Bottles	13 Bottles	25 Bottles	50 Bottles
BEER	20 Bottles per/hr	50 Bottles per/hr	100 Bottles per/hr	200 Bottles per/hr
LIQUOR	1.5 Bottles per/hr	3 Bottles per/hr	6 Bottles per/hr	12 Bottles per/hr
MIXERS	4 Liters per/hr	9 Liters per/hr	17 liters per/hr	33 Liters per/hr
LIMES	3	7	13	25
OLIVE & MARASCHINO CHERRIES	1 Jar Each	3 Jars Each	5 Jars Each	10 Jars Each
ICE	5 lbs	13 lbs	25 lbs	50 lbs
COCKTAIL NAPKINS	40 per/hr	100 per/hr	200 per/hr	400 per/hr
WATER	20 Bottles 500ml	50 Bottles 500ml	100 Bottles 500ml	200 Bottles 500ml

{ the Chickabug guide to } how much to serve at a party

food

		amount	for each
SANDWICHES/ MAIN DISHES		1.5 SERVINGS	1 GUEST
SIDE DISHES		1.5 CUPS	1 GUEST
FRUIT & VEGGIES		2 LARGE PLATTERS	25 GUESTS
APPETIZERS (BEFORE A MEAL)		6 PIECES	1 GUEST
APPETIZERS (NO MAIN COURSE)		12 PIECES	1 GUEST

desserts

		amount	for each
CUPCAKES		1.5 CUPCAKES	1 GUEST
COOKIES (MEDIUM SIZE)		3 COOKIES	1 GUEST
CANDY		.5 CUPS	1 GUEST
ICE CREAM		1 CUP	1 GUEST

drinks (serving alcohol)

		amount	for each
LEMONADE, PUNCH OR TEA		2 GALLONS	25 GUESTS
ALCOHOLIC DRINKS		1.5 DRINKS PER HOUR	1 GUEST

drinks (not serving alcohol)

		amount	for each
LEMONADE, PUNCH OR TEA		4 GALLONS	25 GUESTS

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