



Bartending Made Easy

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E-mail sales@diskuspublishing.com

**DiskUs Publishing
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Dedication

To my Dad, who would have loved this book.

I miss you

Sometimes just using the right ingredients does not make a good drink. Often it's the way the drinks are mixed and served that makes them either an exceptional drink or one that gets tipped into the nearest flower pot.

So that is the reason for this straightforward guide to bartending. I didn't put all the drinks in this book, just some of the most popular.

So the next time you have a party or act as bartender, you can do it like a professional.

Janette

Bartending Made Easy

Janette Dixon

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Recipes

Basic list of the supplies you will need for a professionally equipped bar.

A jigger measure (one with an accurate scale of half and quarter ounces)

A bar strainer

A corkscrew

A can or bottle opener

A large pitcher

A mixing glass or shaker

A set of measuring spoons

A lemon-lime squeezer

A Paring knife

Ice bucket with tongs (vacuum type is preferred)

A wooden muddler (for mashing mints, fruits, etc.)

A variety of different glassware for different types of drinks

Standard Bar Measures

1 Dash	1/8 teaspoon (1/32 ounce)
1 Teaspoon (bar spoon)	1/8/ounce
1 Pony	1 ounce
1 jigger (barglass)	1 1/2 ounces
1 Wineglass	4 ounces
1 Split	6 ounces
1 Cup	8 ounces

Other Measures

1 Miniature (nip)	1, 1.6 or 2 ounces
1 Half pint (1/4 quart)	8 ounces
1 Tenth (4/5 pint)	12.8 ounces
1 Pint (1/2 quart)	8 ounces
1 Fifth (4/5 quart)	25.6 ounces
1 Quart	32 ounces
1 Imperial Quart	38.4 ounces
1 Half Gallon	64 ounces
1 Gallon	128 ounces

Average dry wine and champagne bottle measure

Split (1/4 bottle)	6 to 6 1/2 ounces
Pint (1/2 bottle)	11 to 13 ounces
Quart (1 bottle)	24 to 26 ounces
Magnum (2 bottles)	52 ounces
Jeroboam (4 bottles)	104 ounces
Tappit-hen	128 ounces (1gallon)
Rehoboam (6 bottles)	156 ounces (1.22 gallons)
Methuselah (8 bottles)	208 ounces (1.625 gallons)
Salmanazar (12 bottles)	312 ounces (2.44 gallons)
Balthazar (16 bottles)	416 ounces (3.3 gallons)
Nebuchadnezzar (20 bottles)	520 ounces (4.07 gallons)
Demijohn	627.2 ounces (4.9 gallons)

How to Chill Cocktail Glasses.

Time Required: Approximately 5 minutes

Directions:

Place glasses in freezer or refrigerator.

Crush only enough ice for your needs.

Take pre-chilled glass and fill with the crushed ice, or you can use ice water.

Prepare your cocktail.

Holding onto the stem, shake glass in a downward stroke to remove all the ice.

Strain cocktail into glass.

Garnish and enjoy.

Tips:

Fill a large bowl with crushed ice and place several glasses in upside down when making a lot of drinks this will save you time.

Always handle glasses by the stems.

If you break a glass in the ice, discard and use fresh ice.

Use fresh glasses for each drink.

How to Make Simple Syrup.

An easy recipe for a simple syrup that is used in many cocktails.

Time Required: Approximately 5 minutes

Directions:

Put one cup of water in a small saucepan.

Add two cups of sugar.

Heat water to a boil while stirring.

Reduce heat and continue to stir until the sugar dissolves completely.

Cool the mixture to room temperature.

Use a clean container that will hold at least a cup and a half and using a funnel, pour liquid into container.

Seal and store in refrigerator indefinitely.

Use whenever a recipe calls for simple sugar or simple syrup.

How to Make Sour Mix.

An easy recipe for sour mix that is used in many cocktails.

Time Required: Approximately 5 minutes

Directions:

Whisk one egg white into a medium sized bowl until frothy.

Stir in one cup of sugar.

Then add two cups of water.

Squeeze enough fresh lemons for two cups of juice then add lemon juice to mixture.

Stir all ingredients until well blended.

Using a funnel, pour liquid into container that is large enough to hold one quart.

Seal and store mixture in the refrigerator.

Use for recipes calling for a sour mix.

Tips:

Discard mixture if you haven't used it within four or five days.

Use only the freshest ingredients and bottled water for best taste.

Shake container if mixture has set for a while.

How to Cut Lemon Twists.

Time Required: Approximately 5 minutes

Directions:

Wash lemon.

Use a cutting board and paring knife.

Cut ends off just to the pulp.

Hold the lemon securely around the middle.

Slice lengthwise just down to the pulp, but do not cut into it.

Continue slicing around the lemon in quarter inch slices.

Starting at tip of lemon, gently pull up a slice of peel, making sure the fruit is not attached.

Using the rind edge of the lemon, run it around the outside of the glass.

Holding each end with your fingers twist it over the glass.

Drop the twist into the drink.

Tips:

If the first twist gets stuck on the lemon, Use a spoon (rounded parts together) to make the lemon slide again.

Save leftovers in a sealed container in the fridge, or use tight away for juice.

How to Flame a Drink.

Time Required: Approximately 5 minutes

Directions:

**Make sure to warm your glass before you begin.
Prepare your cocktail.
Pour a small amount of your highest proof alcohol into a spoon.
Ignite the alcohol using a long kitchen match.
Carefully pour flaming liquid into the cocktail.
Serve the cocktail immediately.
Extinguish flame before drinking.**

Tips:

**Please use extreme caution.
To make a sparkle effect, carefully twist an orange rind over the flame.
Never drink the cocktail while flame is still lit.**

How to Muddle a Drink.

An easy way to muddle ingredients for cocktails such as an Old Fashioned, a Mint Julep, or a Caipirinha.

Time Required: 5 minutes

Directions:

Put ingredients into an old fashioned glass, a small bowl or a mixing glass. If using the glass, wrap a towel around it, in case it should break.

Using a wooden muddler or back of a spoon, crush ingredients against the sides and bottom.

Mix so all ingredients are well blended with each other.

Prepare the cocktail.

Tips:

Always use the freshest ingredients.

Wood will not scratch the glass like a metal spoon will.

How to Layer a Cocktail.

Here is an easy way to layer a cocktail such as a Pousse Cafe.

Time Required: Approximately 5 minutes

Directions:

Select a shot glass, cordial glass, or Pousse Cafe glass.

Pour your heaviest liquid first.

Place a flat stirrer or teaspoon upside down into the glass against the edge.

Slowly pour the next heaviest liqueur over the back of the spoon.

Continue with each liqueur, until you end with the lightest.

Tips:

If the glass is too narrow to place a spoon in it, a maraschino cherry will also work.

Pour very slowly.

If using a bar spoon, pour down the twisted part of the handle.

Not all brands have the same density, so you may have to practice to get the right density.

These may be prepared a bit in advance, and they are perfect for after dinner drinks.

RESPONSIBILITIES OF A BARTENDER, HOST OR HOSTESS

How to Recognize Signs of Inebriation.

As a good host or hostess it is your responsibility to make sure that your guests don't become inebriated or that they don't drink and drive. Below is a list of things to check for.

**An inebriated person may become much louder than normal.
They may brag a lot.**

They may use bad language without caring.

An inebriated person may miss their mouth or spill their drink.

An inebriated person may have altered moods or they may be overly happy or sad.

They may have greatly animated movements.

They may become sleepy or their head may bob.

Their speech may be slurred or much slower than normal.

They may look for their next drink before they are even finished with the one they are drinking, or they may drink way too fast.

They may not be able to walk straight or they may bump into things.

They may light another cigarette even if they have one lit at the time.

Tips:

Here are some things you can do to diffuse the situation:

**If you can't convince them to stop drinking, you can dilute their drinks.
Try to get the person to eat food, especially bread.**

Dealing with someone who is drunk.

Try to get them to drink plenty of water.

Keep your conversation on a friendly level.

Start talking to them and be friendly to gain their trust.

Don't be condescending and don't make fun of the inebriated person.

Try to get their car keys any way that you can. Use force as last resort. (remember that the person isn't thinking clearly and my really believe they are OK to drive).

Blame the reason why the person has to take a taxi or stay in your guest room or on the sofa, on someone else besides you, preferably someone who is not present.

Stay with the person or send someone with them in the taxi.

If you have to lie to make them happy then do it.

If you have been drinking also, get someone sober to help you.

**Look for possible signs of alcohol poisoning (like being unresponsive, or they can't wake up, or if the person stops breathing).
Encourage vomiting in a good place.**

Call 911 if the situation is out of control or person does not respond.

Tips:

Coffee won't help. This gives you a drunk who is wide awake and coffee leads to further dehydration.

Call for help if you can't get the problem under control, it is better than risking someone's life.

If the person doesn't respond, roll them on their side then dial 911.

Dealing with a Hangover.

Easing the pain of the morning after.

There's nothing like time to cure a hangover.

Take Alka Seltzer and go to bed.

Eat something high in Vitamin B's.

Drink plenty of water.

Tips:

Never take Ibuprofen or Acetaminophen in conjunction with drinking. It may damage your liver.

A Bloody Mary will sometimes does help or try straight tomato juice.

The list of the most popular drinks in alphabetical order.

7&7

**1 1/2 oz. Seagram's (Gin)
7-Up**

Fill a highball glass with ice and add Seagram's 7. Fill with 7-Up. Garnish with a cherry and orange slice if desired.

Alabama Fizz

**2.0 oz. Gin
0.5 each Juice of Lemon
2.0 each Sprig Mint
1.0 tsp Powdered Sugar
1.0 fill with Carbonated Water**

Shake the gin, powdered sugar, and juice of lemon well with cracked ice then strain into a highball glass over two ice cubes. Fill with carbonated water and stir. Add mint sprigs and serve.

Amaretto Mist

1 1/2 oz. Amaretto

Add crushed ice to old-fashioned glass. Pour in Amaretto. Garnish with a twist of lemon.

Apple Jack

**1 oz. Apple Jack
1 oz. Italian Vermouth
1 dash Angostura Bitters**

Shake well with cracked ice then strain into a cocktail glass.

Apricot Cocktail

**1 1/2 oz. Apricot Brandy
3/4 oz. Orange Juice
3/4 oz. Lemon Juice
Dash Gin**

Shake well with cracked ice then strain into a cocktail glass.

B-52

**1 oz. Bailey's Irish Cream
1 oz. Kahlua
1 oz. Grand Marnier**

Shake well with cracked ice then strain into an old-fashioned glass filled with ice.

Bahama Mama

**1 1/2 oz. Light Rum
1 1/2 oz. Gold Rum
1 1/2 oz. Dark Rum
2 oz. Sour Mix
2 oz. Pineapple Juice
2 1/2 oz. Orange Juice
Dash Grenadine**

Put a dash of grenadine into the bottom of a Collins glass. Shake rest of ingredients well with cracked ice. Strain into the Collins glass. Garnish with a cherry and orange slice.

Barbados Punch

**12 oz. Light Rum
12 oz. Dark Rum
44 oz. Pineapple Juice
12 oz. Mango Juice
1 cup Sugar
8 oz. Lime Juice
8 Peeled Bananas
2 Limes**

Blend 6 bananas, lime juice and the sugar until smooth. Pour mixture over a block of ice in a punch bowl. Pour in Rum, pineapple juice and the mango juice stirring ingredients well. Refrigerate for at least 1 hour. Slice 2 bananas and limes into thin slices. Float fruit on top before serving.

Beer Buster

**1 oz. chilled Vodka
2 dashes Tabasco
Beer**

Combine all the ingredients into a beer mug. Stir and enjoy.

Black Russian

**2 oz. Vodka
1 oz. Kahlua**

Fill an old-fashioned glass with ice. Add Vodka and Kahlua then stir well.

Bloody Mary

**1 1/2 oz. Vodka
3 oz. Tomato Juice
1 dash Lemon Juice
1 dash Worcestershire Sauce
2 drops Tabasco Sauce
Salt and Pepper**

Shake well with cracked ice then strain into an old-fashioned glass over ice cubes.

Blue Hawaiian

**1 oz. Light Rum
2 oz. Pineapple Juice
1 oz. Blue Curacao
1 oz. Cream of Coconut**

Blend all with 3 oz. of crushed ice until smooth. Pour into a large wineglass or goblet. Garnish with a cherry and orange slice.

Blue Lagoon

**1 oz blue Curacao
1 oz vodka
Sprite**

Mix together, add ice and serve.

Boilermaker

**1 1/2 oz. Whiskey
Beer**

Pour whiskey into a shot glass. Drop the shot glass into a beer mug 3/4 full of beer. Drink immediately.

Brain Eraser

1 oz. Vodka
1/2 oz. Kailua
1/2 oz. Amaretto
Splash of Club Soda

Mix all ingredients and serve.

Brandy Eggnog

2 oz. Brandy
1 tsp. Powdered Sugar
1 Egg
Milk

Shake all the ingredients except the milk with cracked ice and strain into a Collins glass. Fill with milk. Sprinkle nutmeg on top.

Breakfast Eggnog

1 oz. Brandy
1/2 oz. Curacao
1 Egg
Milk

Shake all ingredients except the milk with cracked ice and strain into a highball glass. Fill with milk. Sprinkle nutmeg on top.

Champagne Cooler

1 oz. Brandy
1 oz. Triple Sec
Champagne

Pour Brandy and Triple Sec into a Collins glass that is half filled with cracked ice. Fill with chilled Champagne then stir gently.

Champagne Punch

3 bottles Champagne
3 oz. Brandy
3 oz. Curacao
3 oz. Maraschino
2 liters Club Soda or your favorite flavored soda
1 cup Sugar
1/2 cup Lemon Juice
1/2 cup Water

Mix sugar, water and the lemon juice into punch bowl. Add Brandy, Maraschino and the Curacao. Mix ingredients well. Add a block of ice. Immediately before serving, pour in chilled club soda and champagne. Stir gently. Garnish with various sliced fruits and berries.

Chocolate Martini

1 1/2 oz Vanilla vodka (Stoli Vanil)
1 oz Godiva liqueur
1 Cherry

Mix vanilla vodka and chocolate liqueur in a shaker filled with ice. Strain into either a wine glass or a martini glass. Garnish with a cherry.

Chocolate Rum

**1 oz. Rum
2 tsp. White Creme de Cacao
2 tsp. White Creme de Menthe
2 tsp. Heavy Cream
1 tsp 151 proof Rum**

Shake all ingredients except the 151 proof Rum well with cracked ice. Strain into an old-fashioned glass over ice cubes. Top with the 151 proof Rum.

Christmas Punch

**2 bottles Champagne
1 fifth Rum
1 fifth Whiskey
1 fifth Brandy
1/2 bottle Benedictine
1 quart Cold Tea
1 quart Orange Juice
1/2 cup Lemon Juice
1 1/2 cups Sugar
1 tbsp. Angostura Bitters
1 Pineapple (sliced)**

In a punch bowl dissolve the sugar in the fruit juices. Add all other ingredients except the Champagne. Mix well. Add block of ice. Immediately before serving add chilled Champagne and stir gently.

Cranberry Cooler

**2 oz. Cranberry Juice
1/2 tbsp. Lime Juice
Club Soda**

Add juice to a Collins glass filled with ice. Fill with club soda. Garnish with slice of lime.

Eggnog Supreme

**1 fifth Cognac
8 Eggs
1 pint Heavy Cream
1 quart Milk
1/2 pound Sugar**

Beat the yolks and whites of eggs separately. Add sugar to the egg whites and beat until stiff. Combine yolks and whites and mix thoroughly. Add Cognac. Beat mixture. Add cream and milk. Mix. Chill well. Serve with a light sprinkling of nutmeg.

Flying Grasshopper Coctail

**3/4 oz. Green Crème de Menthe
3/4 oz. White Crème de Cacao
3/4 oz. Vodka**

Shake well with cracked ice then strain into cocktail glass.

Frozen Daiquiri

**1 1/2 oz. Light Rum
1 tbsp. Triple Sec
Juice of 1/2 Lime
1 tsp. Sugar**

Mix with shaved ice in an electric blender until desired consistency. Pour unstrained into cocktail glass.

Frozen Margarita

**1 1/2 oz. Tequila
1/2 oz. Triple Sec
Juice of 1/2 Lemon or Lime**

Rub the rim of a cocktail glass with the rind of a lemon or lime. Dip the glass in salt. Mix ingredients with shaved ice in an electric blender until desired consistency. Pour unstrained into the prepared cocktail glass.

Fuzzy Navel

**3 oz. Peach Schnapps
Orange Juice**

Pour Peach Schnapps into a Collins glass filled with ice. Fill with orange juice then stir.

Gin & Tonic

**2 oz. Gin
1 slice Lemon or Lime
Tonic Water**

Pour Gin over 2 ice cubes in a highball glass. Add a slice of lime or lemon then fill with tonic water. Stir gently.

Gin Fizz

**1 1/2 oz. Gin
1 tsp. Sugar
Juice of 1/2 Lemon
Club Soda**

Shake all the ingredients except the club soda well with cracked ice. Strain into a highball glass over 2 ice cubes. Fill with chilled club soda. Stir gently.

Golden Margarita

**2 oz. Gold Tequila
1 oz. Curacao
3/4 oz. Lime Juice**

Shake well with cracked ice. Rub the rim of a cocktail glass with the rind of a lime or lemon. Dip rim in salt. Strain into the prepared cocktail glass.

Grasshopper

**3/4 oz. Green Crème de Menthe
3/4 oz. White Crème de Cacao
3/4 oz. Light Crème**

Shake well with cracked ice then strain into a cocktail glass.

Harvey Wallbanger

**1 1/2 oz. Vodka
4 oz. Orange Juice
1/2 oz. Galliano**

Add Vodka and orange juice into a Collins glass filled with ice. Stir. Float the Galliano on top.

Hot Buttered Rum

**1 1/2 oz. Rum
1 tsp. Sugar
1 pat of Butter
2 Cloves
Boiling Water**

Place sugar, Rum, and the cloves into a coffee cup or mug. Fill with boiling water. Add a pat of butter and stir.

Hot Shots

1/2 oz. Vodka
1/2 oz. Peppermint Schnapps
Tabasco Sauce

Mix first two ingredients in a shot glass. Top with a few drops of Tabasco sauce.

Iced Brandy

1 1/2 oz. Brandy
1/2 oz. White Crème de Cacao
2 scoops French Vanilla Ice Cream

Blend all ingredients with 2 oz. of shaved ice until smooth. Pour into a brandy snifter. Garnish with shaved sweet chocolate.

Irish Coffee

1 1/2 oz. Irish Whiskey
1 1/2 tsp. Sugar
Black Coffee
Whipped Cream

Pour whiskey into a coffee cup. Add the sugar and fill with hot, black coffee. Stir to dissolve the sugar. Float whipped cream on top Do not stir. If desired add straw.

Italian Coffee

1 1/2 oz. Amaretto
Hot Coffee
Whipped Cream

Pour Amaretto into a coffee cup. Fill with coffee and top with whipped cream.

Jamaican Coffee

**3/4 oz. Rum
3/4 oz. Tia Maria
Hot Coffee**

Pour Rum and the Tia Maria into a coffee cup. Add coffee. Top with whipped cream.

Jungle Jim

**1 oz. Vodka
1 oz. Banana Liqueur
1 oz. Cream**

Shake well with ice then strain into an old fashioned glass.

Kamikaze shooter

**1 oz. Vodka
1/4 oz. Triple Sec
dash Lime Juice**

Shake well with ice then strain into a shot glass.

Ladyfinger

**1 1/2 oz. Gin
3/4 oz. Kirshwasser
3/4 oz. Cherry Brandy**

Shake well with cracked ice then strain into a cocktail glass.

Long Island Iced Tea

**1/2 oz. Vodka
1/2 oz. Gin
1/2 oz. Rum
1/2 oz. Tequila
1/2 oz. Triple Sec
Cola**

Pour liquors into a Collins glass then fill with the cola.

Mai-Tai 2 oz. Light Rum

**1 oz. Triple Sec
1 tbsp. Orgeat Syrup
1/2 tsp. Powdered Sugar
1 tbsp. Grenadine
1 tbsp. Lime Juice**

Shake well with ice. Strain into an old-fashioned glass 1/3 filled with ice. Garnish with a cherry and a pineapple wedge. Serve with a straw.

Manhattan 1 1/2 oz. Whiskey

**3/4 oz. Sweet Vermouth
1 dash Bitters**

Stir with cracked ice then strain into a cocktail glass. Serve with a cherry.

Margarita

1 oz. Tequila
1 oz. Triple Sec
1 oz. Lime or Lemon Juice

Shake well with cracked ice. Rub rim of cocktail glass with the rind of a lime or lemon. Dip rim in salt. Strain into a cocktail glass.

Martinez (Dry)

1 1/2 oz. Gin
3/4 oz. Dry Vermouth
1 dash Bitters

Stir with cracked ice then strain into a cocktail glass. Serve with an olive or a twist of lemon.

Martini

1 1/2 oz. Gin
Dash (1/8 oz.) Dry Vermouth

Stir well with ice then strain into a cocktail glass. Garnish with an olive or a twist of lemon.

Martini (Dry)

1 1/2 oz. Gin
1/2 oz. Dry Vermouth

Stir well with cracked ice then strain into a cocktail glass. Serve with an olive or a twist of lemon.

Martini (Sweet)

1 oz. Gin
1 oz. Sweet Vermouth

Stir well with cracked ice then strain into a cocktail glass. Serve with an olive or a twist of lemon.

Mexican Coffee

2 tbsp. Coffee Liqueur
1/4 oz. Cinnamon Sugar
1/4 oz Vanilla Extract
6 oz. Coffee (hot)

Combine all ingredients in a coffee cup. Stir until sugar has dissolved. Top with whipped cream.

Mint Julep

2 1/4 oz. Bourbon
1 tsp. Sugar
1 tsp. Water
4 sprigs Mint

Strip leaves from 2 sprigs of mint and mash with water and sugar in a Collins glass until the sugar is dissolved. Fill with shaved ice and pour in Bourbon. Stir until outside of glass is frosted. Decorate with 2 sprigs of mint. If desired serve with straws.

Mudslide

1 oz. Vodka
1 oz. Kahlua
1 oz. Bailey's Irish Cream

Shake well with cracked ice then strain into a cocktail glass.

New Orleans Gin Fizz

2 oz. Gin
1/2 tsp. Triple Sec
1/2 tbsp. Light Cream
1 Egg White
Juice of 1/2 Lemon
Juice of 1/2 Lime
1 tsp. Powdered Sugar

Shake well with cracked ice all but club soda. Strain into highball glass over 2 ice cubes. Fill with chilled club soda. Stir gently.

Night Cap

3/4 oz. Brandy
3/4 oz. Curacao
3/4 oz. anisette
1 egg yolk

Shake well with cracked ice then strain into a chilled cocktail glass.

Ninja Turtle

1 1/2 oz. Gin
1/2 oz. Blue Curacao
Orange Juice

Fill a highball glass with ice and add all ingredients.

Orange Fizz

2 1/2 oz. Gin
1 1/2 oz. Orange Juice
1/2 oz. Lemon Juice
2 tsp. Triple Sec
1 tsp. Sugar
2 dashes Orange Bitters
Club Soda

Shake well with ice then strain into a Collins glass filled with ice. Top with club soda. Garnish with an orange slice.

Orgasm

1/2 oz. White Crème de Cacao
1/2 oz. Amaretto
1/2 oz. Triple Sec
1/2 oz. Vodka
1 oz. Cream

Shake well with cracked ice then strain into an old fashioned glass.

Pina Colada

3 oz. Light Rum
3 tbsp. Coconut Rum
3 tbsp. Crushed Pineapple

Mix with shaved ice in electric blender until desired consistency. Pour unstrained into a cocktail glass. Serve with a straw.

Pink Lady

**1 oz. Gin
1/2 oz. Apple Brandy
1 Egg White
Juice of 1/2 Lemon
2 tsps. Grenadine**

Shake well with cracked ice then strain into a cocktail glass.

Pousse Cafe

**1/6 Grenadine
1/6 Yellow Chartreuse
1/6 Creme de Yvette
1/6 Creme de Menthe
1/6 Green Chartreuse
1/6 Brandy**

Pour very slowly and carefully in the order given so that each ingredient floats on top of the preceding one.

Rattlesnake

**1 1/2 oz. Blended Whiskey
1 Egg White
1 tsp. Lemon Juice
1/2 tsp. Powdered Sugar
1/4 tsp. Anis**

Shake well with cracked ice then strain into a cocktail glass.

Rob Roy

**1 1/2 oz. Scotch
3/4 oz. Sweet Vermouth
1 dash Orange Bitters**

Shake well with cracked ice then strain into a cocktail glass.

Rum & Coke

**2 oz. Rum
Cola
1/2 Lemon**

Squeeze juice of 1/2 lemon over 2 ice cubes into a Collins glass. Drop in lemon shell. Add the Rum and fill with cola. Stir well.

Rusty Nail

**1 1/2 ounces scotch
1/2 ounce Drambuie**

Stir ingredients with cracked ice in a shaker then pour into a chilled tumbler filled with ice.

Salty Dog

**1 1/2 oz. Gin
5 oz. Grapefruit Juice
1/4 tsp. Salt**

Pour into highball glass over ice and stir well.

Scotch & Soda

**1 1/2 oz. Scotch
6 oz. Carbonated Water or Club Soda**

Pour over 1 ice cube into a highball glass. Garnish with lemon peel.

Scotch Highball

**1 1/2 oz. Scotch
6 oz. Water or Ginger Ale**

Pour over 1 ice cube into a highball glass. Garnish with lemon peel.

Screwdriver

**2 oz. Vodka
Orange Juice**

Pour Vodka over 2 ice cubes in a Collins glass. Fill with chilled orange juice and stir well.

Shady Lady

**1 oz. Tequila
1 oz. Melon Liqueur
4 oz. Grapefruit Juice**

Combine in a highball glass over ice. Garnish with a lime wedge and a cherry.

Shirley Temple

**Ginger Ale
1 dash Grenadine**

Add grenadine to a Collins glass filled with ice. Fill with ginger ale. Stir well. Garnish with orange slice and cherry.

Singapore Sling

**2 oz. Gin
1/2 oz. Cherry Brandy
1 tsp. Powdered Sugar
Juice of 1/2 Lemon
Carbonated Water**

Shake lemon, sugar and Gin with ice and strain into a Collins glass over ice. Fill with carbonated water. Float Cherry Brandy on top. Garnish with fruits and serve with a straw.

Skip & Go Naked

**1 1/2 oz. Gin
4 oz. Cold Beer
2 oz. Sour Mix
1 dash Grenadine**

Mix ingredients in a highball glass and stir well.

Sloe Comfortable Screw

**1/2 oz. Vodka
1/2 oz. Sloe Gin
1/2 oz. Whiskey
(Southern Comfort)
Orange Juice**

Fill a highball glass with ice. Add liquors and fill with orange juice. Stir well. For a Sloe Comfortable Screw Against the Wall add 1/2 oz. Galieona.

Sloe Gin Fizz

**1 1/2 oz. Sloe Gin
1 tsp. Sugar
Juice of 1/2 Lemon
Club Soda**

Shake all the ingredients except club soda well with cracked ice. Strain into a highball glass over 2 ice cubes. Fill with chilled club soda and stir gently.

Sloe Vermouth

**1 oz. Sloe Gin
1 oz. Dry Vermouth
1 tbsp. Lemon Juice**

Shake well with cracked ice then strain into a cocktail glass.

Strawberry Daiquiri

**1 oz. Light Rum
1/2 oz Strawberry Schnapps
Juice of 1/2 Lime
1 tsp. Sugar
1 oz. fresh or frozen Strawberries**

Mix with shaved ice in an electric blender until desired consistency. Pour unstrained into a cocktail glass.

Tequila Sunrise

1 1/2 oz. Tequila
2 dashes Lime Juice 1/2 oz. Grenadine
Orange Juice

Fill a highball glass with ice. Add Tequila, lime juice and the orange juice. Stir. Add grenadine (do not stir).

Tom & Jerry

4 oz. Rum
5 pounds Sugar
12 Eggs
1 1/2 tsp. Ground Cinnamon
1/2 tsp. Ground Cloves
1/2 tsp. Ground Allspice
4 oz. Brandy
Boiling Water

Beat whites of eggs to stiff froth and yolks until thin. Mix together with spices and Rum. Thicken with sugar until the mixture attains the consistency of a light batter. In warmed coffee cup add 1 tbsp. batter and 4 oz. Brandy. Fill with water.

Tom Collins

2 oz. Gin
1 oz. Lemon Juice
1 tsp. Sugar
Club Soda

Shake all ingredients except club soda well with cracked ice. Strain over 3 ice cubes into a Collins glass. Fill with club soda and stir gently. Decorate with 1/2 slice of orange.

Virgin Mary

**4 oz. Tomato Juice
1 dash Lemon Juice
1 dash Worcestershire Sauce
2 drops Tabasco Sauce
Salt and Pepper**

Shake well with cracked ice then strain into an old-fashioned glass over ice cubes.

Waikiki

**3/4 oz. Gin
3/4 oz. Triple Sec
1 tbsp. Pineapple Juice**

Shake well with cracked ice then strain into a cocktail glass.

Washington Cocktail

**1 1/2 oz. Dry Vermouth
3/4 oz. Brandy
2 dashes Bitters
1/2 tsp. Sugar Syrup**

Shake well with cracked ice then strain into a cocktail glass.

Whiskey Flip

**1 1/2 oz. Whiskey
1 tbsp. Sugar
1 beaten Egg**

Shake well with cracked ice then strain into a sour glass. Sprinkle nutmeg on top.

Whiskey Sour

Juice of 1/2 lemon
1/2 teaspoon powdered sugar
2 oz. whiskey

Shake well with cracked ice then strain into a 6 oz. sour glass. Decorate with a half-slice of lemon and a cherry.

Whiskey Toddy (cold)

1 1/2 oz. Whiskey
1 lump Sugar
1 cube Ice

Add all ingredients in a coffee cup. Stir well and serve.

Whiskey Toddy (hot)

1 1/2 oz. Whiskey
1 sliced Lemon
1 lump Sugar
4 oz. Boiling Water

Combine all ingredients in a coffee cup and stir well. Sprinkle with ground nutmeg, add cloves and a cinnamon stick.

Wild Irish Rose

1 1/2 oz. Whiskey
1 1/2 oz. Grenadine
1/2 oz. Lime juice
Club soda

Fill a highball glass with ice. Add all ingredients except club soda and stir. Fill with club soda.

Wine Cooler

**Wine
7-up**

Fill a Collins glass half filled with ice half way with wine. Fill with 7-up and garnish with a cherry

Zombie

**1 oz. Light Rum
1/2 oz. Crème de Noyaux
1/2 oz. Triple Sec
1 1/2 oz. Sour Mix
1 1/2 oz. Orange Juice
1/2 oz. 151-proof Rum**

Strain ingredients into a Collins glass filled with ice. Top with 151-proof Rum.

ABOUT THE AUTHOR

Janette Dixon has been writing for several years. She is a freelance cooking columnist and her articles have appeared in many national magazines. She specializes in cookbooks and poetry but when asked in interviews what she likes to write best her answer is romantic fiction.

Janette will have several books out this year from DiskUs Publishing as well as several other online publishers so keep watching for her new releases.

Janette likes to hear from her readers and if you'd like to contact her, her email is janettedixon@juno.com