

Ten Four

I offer up this drink in honor of National Vodka Day, which is also National Taco Day, and in 2014, falls on Saturday, October 4. This just happens to coincide with our daughter's wedding day. Her Groom has suggested the name and I think it covers all of the bases.



I didn't want to just make up another version of a cilantro-lime martini. The Chartreuse accentuates the herbal cilantro while the pepper adds a nice background bite.

- 1 1/2 oz. vodka
- 1 oz fresh lime
- 1/2 oz Chartreuse
- 1/2 oz. simple syrup
- 1 slice jalapeno seeded
- 1/8 cup fresh cilantro
- 1 jalapeno stuffed olive for garnish – optional.

1. Combine all ingredients, except the garnish, in a shaker with ice cubes (not crushed ice). Shake until well chilled.
2. Double strain into a chilled cocktail glass.
3. Garnish with the olive (optional)

Cheers!

Blue Hawaii

The first “Blue Drink.” Invented in 1957 by Harry Yee of the Hilton Hawaiian Village. It was an instant hit and, yes, the movie was named for the drink!



Blue Hawaii

- 1 $\frac{1}{2}$ oz. vodka
- 2 oz. pineapple juice
- $\frac{3}{4}$ oz. lemon juice
- $\frac{3}{4}$ oz. blue curacao
- $\frac{1}{4}$ oz. simple syrup
- $\frac{1}{2}$ t. cream

1. Shake with crushed ice
2. Pour unstrained into tall glass
3. Garnish with fruit stick

Chocolate Martini

The hardest part about this drink is rimming the glass. Plus you can easily play with this by subbing vanilla or orange vodka, etc.

- 1 oz. Vodka
- 1 oz. Frangelico
- 1 oz. Creme de Cacao, preferably white
- Optional chocolate for rimming glass – see note

1. Chill a martini glass with ice and water
2. Stir all ingredients in a mixing glass with ice
3. Strain into chilled glass

Note: Here are a few ways to rim a glass for this drink:

1. Use dark or semi sweet chocolate and melt with a small amount of water. Allow to cool slightly, then dip the glass rim into the melted chocolate. After all excess chocolate has dripped off, set the glass upright in the freezer until ready to use.
2. Use melting chocolate. Melt the chocolate as per package instructions. Allow to cool slightly, then dip the glass rim into the melted chocolate. This will stay hard at room temperature and can also be used in a small squirt bottle to actually decorate the glass.
3. Use finely chopped dark or semi sweet chocolate. Moisten the rim of a dry, chilled glass with water or vodka and dip into the chocolate.
4. Use black decorating sugar. Moisten the rim of a dry, chilled glass with water or vodka and dip into the chocolate.

Pomegranate Martini

- 2 oz. PAMA Pomegranate Liqueur
- 1 oz. vodka
- $\frac{1}{4}$ oz. Grand Marnier
- St Germain Elderflower Foam

1. Chill cocktail glass with ice and water
2. Stir all ingredients, except foam, with ice
3. Add St. Germain Elderflower Foam to chilled glass
4. Strain drink through foam into glass
5. Repair foam and flame drink with Misto of Chartreuse

Dark Chocolate Martini

This works best if you chill or freeze the vodka. Makes a fun Halloween concoction.

- Raw sugar
- Finely chopped dark chocolate
- 2 oz. chilled vodka
- 2 oz. chocolate liqueur such as Godiva or Starbucks
- 1 dash orange juice

1. Chill a martini glass with ice and water
2. Combine sugar and chocolate.
3. Empty and dry the glass then moisten rim with orange juice or water and coat with mixture.
4. Combine vodka, chocolate liqueur and orange juice in a mixing glass with ice

5. Stir to thoroughly chill, but do not over dilute.
 6. Strain into rimmed glass
 7. Garnish with an orange wedge
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Cosmopolitan

Made correctly, this is actually a very nice cocktail. Try to use real cranberry juice and not 'Cranberry Cocktail.'



- 1 ½ oz. citrus vodka
- 1 oz. cranberry juice
- ½ oz. Cointreau
- ¼ oz. fresh lime juice

1. Chill cocktail glass with ice and water
2. Add all ingredients to shaker
3. Shake well with ice 10 – 15 sec.
4. Strain into chilled glass

Cheers!

Vodka Martini

- 2 oz. vodka
- $\frac{1}{2}$ oz. St. Germain Elderflower Liqueur
- $\frac{1}{2}$ oz. sweet vermouth
- dash rhubarb bitters

1. Chill cocktail glass with ice and water
 2. Combine all ingredients in a mixing glass and stir with ice
 3. Strain into chilled glass
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Kanigitt

“Go away you English Kanigits or I’ll taunt you a second time”
(if you don’t know where that quote comes from – Don’t admit it!)

- 1 1/2 oz. vodka
- $\frac{1}{2}$ oz. St. Germain Elderflower Liqueur
- 1 $\frac{1}{2}$ oz. lemon sour
 - or: 1 1/3 oz. lemon juice and 2/3 oz. simple syrup
(1/3 oz = 1 tsp.)
- dash grapefruit bitters

1. Chill cocktail glass with ice and water
2. Add all ingredients to shaker
3. Shake well with ice 10 – 15 sec.
4. Strain into chilled glass
5. Garnish with lemon peel

Champagne Flamingo

- $\frac{3}{4}$ oz. vodka
- $\frac{3}{4}$ oz. Campari
- $\frac{1}{2}$ oz. grenadine
- champagne

1. Chill a champagne flute with ice and water
2. Combine all ingredients, except champagne, in a mixing glass and stir with ice
3. Strain into chilled champagne flute
4. Top with Champagne
5. Garnish with a lemon or orange twist

Harrington Cocktail

- $1 \frac{1}{2}$ oz. premium vodka
- $\frac{1}{4}$ oz. Cointreau
- $\frac{1}{8}$ oz. Chartreuse

1. Chill a cocktail glass with ice and water
2. Combine all ingredients in a mixing glass and stir with ice
3. Strain into chilled glass over fresh ice
4. Garnish with an orange twist