

Dessert Coffee

Serves 1

Edna Earl's Fog Cutter Restaurant

Sterno burner, crystal wine glasses

lemons, quartered

superfine sugar

2 tablespoons brandy

2 tablespoons Kalua

coffee

sweetened whipped cream

Run lemon around rim of glasses; dip in sugar. Heat glasses in sterno flame until sugar crystallizes. Add brandy and swirl. If necessary, heat and swirl again until the brandy ignites. Add Kalua and swirl. Fill glass with coffee; top with whipped cream.

Kalua

John Gough

2 cups water
2 ounce free dried coffee
4 cups superfine sugar
1 vanilla bean
1 quart vodka

Boil water and dissolve coffee and sugar. Pour into 1/2 gallon dark bottle. Add vanilla bean and vodka. Cap and store in dark place at least one month.

Pineapple Milk Shakes

Serves 3

1-20 ounce canned pineapple chunks, frozen

3 cups milk

3 teaspoons sugar

1/8 teaspoon coconut extract

Cut pineapple into 3 equal slices. Quarter each slice. For each serving, add to blender, 1 cup milk, 1 teaspoon sugar, coconut extract. Blend at med speed adding pineapple chunks gradually. Freeze for 15 minutes for ice cream like texture.

***Diana's Banana Milkshake**

1 very ripe chilled banana, peeled and chopped

1 egg

½ cup milk

Blend all ingredients in blender.

Margarita

¼ cup triple sec, Chateaux

3 ounce frozen, lime juice concentrate (Limade?)

juice from one lemon

1 cup ice, large cubes

1/2 cup water

1 cup tequila, 100% agave

Kosher salt

lime wedges

Toss vigorously or blend with 4-5 pulses only for first five ingredients. Add tequila and shake or stir gently.

Prepare glasses: Rub rim with lemon rind and dip into kosher salt. Garnish with lime wedge

Buzz's Margaritas

For each serving:

3 parts Cuervo Gold Margarita mix

1 parts Cuervo Gold Tequila

1 part triple sec

Salt glass if desired. Fill with ice cubes and add mixture.

Buzz's Mai Tai

For each serving:

2 parts Mr. and Mrs. Ts Mai Tai Mix

1 part Meyers Dark rum

Sangria

Serves 6 to 8

Martha Stewart

Sangria originated in Spain, and it takes its name from the word sangre, which means “blood.” It should be served as cold as possible. Avoid highly acidic fruits such as pineapple, because they detract from the flavor rather than enhancing it.

1 ripe peach, pitted and sliced
1 red apricot, pitted and sliced
5 strawberries, sliced in thirds
1 seedless orange, sliced in rounds
1/4 cup triple sec

pinch of granulated sugar
1 bottle dry red or white wine, such
as Spanish Rioja or Bordeaux
2 tablespoons superfine sugar
2 cups freshly squeezed orange
juice

Soak the fruits in triple sec and a pinch of sugar. In a pitcher with some ice, combine the macerated fruit and liqueur with the remaining ingredients. Mix well, and serve.

***Charlie's Sangria (Inn at the Alameda, Santa Fe)**

Makes about 1 quart

1 1/3 cups Shiraz or syrah wine

1 1/3 cups orange juice

1 1/3 cups Sprite

2 ounces blackberry brandy

Optional 6 ounces vodka

Hawaiian Mai Tai

Fill shaker with the following and shake gently. Strain and pour into 2 short, ice filled glasses. Garnish.

8 ice cubes
4 ounce Meyer's dark rum (or
1 ounce light rum + 1 ounce dark
rum)
2 ounces Bols Triple Sec
juice of 1 lime

1 tablespoon. lemon juice
¼ cup pineapple juice

Garnish on skewers with umbrella:

lime rind
pineapple chunks
maraschino cherry
mint leaf

Victor J. Bergeron created the drink in 1944. Bergerson used the recipe in his Trader Vic's starting in 1948, and later introduced the Mai Tai to Hawaii in 1953 in the Royal Hawaiian, Moana and Surfrider Hotels. This version no doubt derives from that 1953 origin.

Irish Coffee

Serves 1

4 ounces strong black coffee

1 ½ ounces Irish whiskey

3 lumps sugar

heavy cream, whisked until thick but can still be poured

Heat a glass goblet by rinsing it with hot water. Fill it three-quarters of the way with coffee, whiskey and sugar and stir. Then, touch the surface of the coffee with a spoon turned bowl-down. Pour the cream over the back of the spoon, floating it on top of the coffee.

***Apple Cider Martini (Thanksgiving)**

Serves 1

3 ounces of ice cold vodka

3 ounces of apple cider

1 cinnamon stick

Optional: marinate cinnamon stick in cider overnight

About 4 ice cubes

Put the ice cubes in a cocktail shaker. Pour in the vodka and the cider. Shake well. Put the cinnamon stick in a martini glass and pour in the contents of the shaker. Optional: Put the cinnamon stick in the shaker and shake with the liquid. After filling the martini glass, pull out the stick and put it in the glass. Men, in particular, like this martini.

***Pomegranate Martini (Christmas)**

Serves 1. For 10 use 3 limes and 33 ounces Pom

3 ounces of ice cold vodka

3 ounces Pom all pomegranate juice

dash of Triple Sec

Optional: juice of 1/4 fresh lime

About 4 ice cubes

Put the ice cubes in a cocktail shaker. Pour in the vodka, pomegranate juice, triple sec, and squeeze in the lime. Shake well. Pour into a martini glass and serve.

Tropical Rum (Poor Man's Mai Tai)

Serves 1

3 ounces Koloa,80 proof, coconut rum

3 ounces Dole pineapple juice (1/2 small can)

juice of 1/4 lime

About 4 ice cubes

optional garnish: pineapple cube and maraschino cherry skewered on a long cocktail pick

Put the ice cubes in a medium tall glass. Pour the rum over the ice cubes. Pour in the can of pineapple juice. Add lime juice and stir. Serve with optional garnish.

Green Martini (Unnamed)

Serves 1

1 ounce vodka

1 ounce peach schnapps

½ ounce Curacao

2 ounces pineapple juice

2 ounces orange juice

1 splash soda water

about 4 ice cubes

Put the ice cubes in a cocktail shaker. Add peach schnapps, curcaco, pineapple juice and orange juice; shake. Pour into martini glass. Stir in soda water.

Blue Glory Martini (July 4th)

One 4 ounce serving

2 ounces apple cider

1 ¾ ounces light rum

¼ ounce peach schnapps

1 to 2 drops blue food coloring

1 to 2 drops coconut extract (optional)

about 4 ice cubes

Optional garnish for July 4th: American flag mounted on short skewer with maraschino cherry

Mix all ingredients in cocktail shaker with ice. Pour into martini glasses.

Date Shake

Makes 4 cups

½ cup pitted dates

1 cup milk

3 cups vanilla frozen yogurt

Coarsely chop dates. Add dates and milk to blender and whirl until smooth. Add frozen yogurt and whirl until smooth. Pour into chilled glasses.

***Pineapple Sunrise**

Makes 1 drink

3 ounces vodka

5 ounces canned pineapple juice

1 teaspoon coconut extract

Mix all ingredients in a cocktail shaker with ice. Drain into cocktail glass.

Pomegranate Mojito

Serves 1 (8)

2 tablespoons *mint bar syrup, or to taste (1 cup)

1 1/2 tablespoons fresh lime juice (6 ounces, about 6 limes)

4 mint sprigs (8)

3 ounces light rum (24 ounces)

3 ounces Pom (24 ounces)

1 ounce vodka (8 ounces)

fresh mint leaves for garnish

Fill tall glass $\frac{3}{4}$ full with ice. Add remaining ingredients and stir.

* Mint Bar Syrup: bring to a boil 1 cup water and 1 cup sugar. Stir in -2 bunches of crushed mint. Remove from heat, cover and let stand overnight. Strain mint leaves and discard. Refrigerate.

Bar Syrup

Bring to a boil one cup water and one cup sugar. Stir occasionally. Cool and refrigerate.

Mint Bar Syrup: After mixture boils, remove from heat. Stir in 1 to 2 bunches mint. Cover and let cool to room temperature. Strain and refrigerate.

Tangerine Martini

2 ounces Absolute Citron Vodka

1 ounce Tangerine Liquor

3 ounces fresh tangerine Juice, strained

dash lemon Juice

Orange Martini

Makes 1 drink

3 ounces Mandarin Orange Vodka

½ ounce dry vermouth

2 drops orange bitters

ice cubes

orange twist

Add to cocktail shaker: vodka, vermouth bitters and 2 ice cubes. Shake vigorously. Pour drink into martini glass and add 2 ice cubes and orange twist.

Roy's Hawaiian Martini

Serves 6

1 ripe pineapple, peeled, cored and cup into 1-inch pieces

2 cups Skyy Vodka

1 cup Malibu Coconut Rum

1 cup Stoli Vanil

optional: simple syrup or agave syrup to taste

Place pineapple into 1-gallon container. In separate container, blend Skyy Vodka, Malibu Rum and Stoli Vanil; add to pineapple. Let stand at room temperature for at least 5 days. When ready to serve, add simply syrup or agave syrup to taste. For each drink, fill martini shaker with ice, pour in 4 ounces Hawaiian Martini mix and shake aggressively. Strain into chilled martini glass and garnish with fresh pineapple wedge.

Mexican Horchata

Makes 4 to 6 cups

Note: Traditionally served with burritos, tacos or other street food.

1/2 cup uncooked, long-grained white rice

1 cup blanched almonds, toasted to light brown

1 Mexican cinnamon stick

5 cups water, divided (3 cups hot, 2 cups cold)

1/2 cup concentrated simple syrup (2 parts sugar, 1 part water)

Pulverize rice in blender to a fine powder. Add rice to a large jar and cinnamon stick. Stir in 3 cups hot water. Allow to cool to room temperature. Cover and let stand overnight (not in the fridge).

The next day, transfer mixture to your blender, add 2 cups cold water and blend until nice and smooth, about 1 to 4 minutes. Using a fine-mesh strainer, strain mixture slowly into a container, discarding stuff left behind. Add simple syrup. Refrigerate. Serve over ice. Garnish with cinnamon or cinnamon stick.

Mexican Rainbow

One Drink

ice cubes

3-ounces tequila

6-ounces fresh orange juice

$\frac{3}{4}$ -ounce grenadine

swizzle stick

Fill glass with ice cubes. Add tequila and orange juice. Pour grenadine slowly over the back of a spoon. Serve with a swizzle stick

Cranberry Martini

Makes 2 drinks

1/2 cup Ocean Spray Cranberry Juice Cocktail

1/4 cup pure cranberry juice

3/4 cup vodka

1 to 2 tablespoon Triple Sec

1 cup ice

Garnish: 2 tablespoons dried cranberries, plumped

Combine all ingredients except cranberries in a large cocktail shaker. Put the lid on and shake for a full 30 seconds. Place a tablespoon of the cranberries in each martini glass and pour in the cocktail mixture. Serve ice cold.