

## **DIRECTIONS FOR: PEACH-GINGER JULEP**

### **INGREDIENTS**

2 ripe peaches, roughly chopped (or prepared frozen peaches unthawed)  
2 Tbsp granulated sugar  
¼ cup fresh mint leaves, plus mint sprigs for garnish  
2 cups bourbon  
Crushed ice  
1 cup good-quality dry ginger ale

### **DIRECTIONS**

1. Muddle the peaches, sugar and mint leaves in a small pitcher. Stir in the bourbon and let sit for 15 minutes. Fill four tall glasses with crushed ice. Strain the peach-bourbon mixture into the glasses and top off with the ginger ale. Serve garnished with mint sprigs.

## **DIRECTIONS FOR:**

## **FRENCH ELDERFLOWER KISS COCKTAIL**

### **INGREDIENTS**

4 oz grapefruit juice  
2 oz vodka  
2 oz elderflower liqueur  
2 tsp lemon juice, (about 1/2 lemon) plus 2 thin lemon slices for garnish  
2 dashes bitters, lemon

### **DIRECTIONS**

1. In a cocktail shaker filled with ice, combine the grapefruit juice, vodka, elderflower liqueur, lemon juice and lemon bitters and shake well. Strain into 2 coupe glasses. Float a thin lemon slice on top of each.

# DIRECTIONS FOR: MOUTH-WATERING STRAWBERRY LEMONADE MOJITO

## **INGREDIENTS**

8 lemon wedges  
8 medium-sized strawberries (including 4 for garnish)  
24 leaves mint  
4 sprigs mint sprigs, to garnish  
2 oz white rum  
¼ cup lemon juice  
4 Tbsp agave nectar  
1 cup Club Soda  
ice cubes

## **DIRECTIONS**

1. In a cocktail shaker muddle the lemon wedges, 4 strawberries and mint leaves. If you're lacking bar tools (like me!), use a mason jar and a spoon.
2. Add rum, lemon juice, agave nectar, and ice cubes and shake well.
3. Fill glasses with ice and pour 1/4 cup club soda in each glass.
4. Strain the mix into each cup (if using a mason jar, use the lid as a strainer).
5. Garnish with strawberries and mint sprigs.

# DIRECTIONS FOR: TEQUILA REFRESCA

## **INGREDIENTS**

Ice cubes  
1 oz tequila, white or gold  
Dash of Campari  
6 oz grapefruit soda (recommended: Fresca)  
Small wedge fresh pineapple, grapefruit and lime

## **DIRECTIONS**

1. Fill a goblet or rocks glass with ice cubes. Add the tequila and a dash of Campari to give the drink a slight blush and balance the sweetness of the soda. Top off with the grapefruit soda. Skewer the fruit and stir into the cocktail. Drink.
2. Serve with a plate of wedged pineapple, a small bowl of your favorite chili powder, and coarse salt, for dipping.