# **2020 Cocktail Party Recipes**

**Thank you so much for donating to our Virtual Cocktail Party. These library events are a major source of funding to meet the Rensselaerville Library's mission and goals. We cannot do any of it without your help. As a thank you for contributing, we present to you some of the Board’s favorite cocktails, mocktails, and even some sweet treats. We hope you can enjoy them while attending the virtual cocktail hour. See you there.**

# Cocktails (Alcoholic)

## The Library Director's Special

* One (1) Bottle of Prosecco
* One (1) Champagne Flute
* One (1) Good Book

## Jeanne’s Favorite Pre-dinner Cocktail

### Ingredients:

* One smallish glass, about 10 oz or so
* 3 ice cubes
* One lemon and one orange peel
* Martini & Rossi vermouth

### Mix:

* Fill glass with dry Martini & Rossi vermouth, ice cubes and cirtrus
* Very refreshing

## Elaine’s Gin and Tonic

### Ingredients:

* 1 shot Gin of your choice
* Tonic water
* Lime

### Mix:

* Add tonic water to fill 4-6oz tumbler with ice
* Add lime juice from freshly squeezed lime,
* Leave lime in the drink and serve.

## The Ventura Dirty Martini

### Ingredients:

* 2 jiggers of gin (London Dry if you have some)
* ¾ ounce dry vermouth
* ¾ ounce kalamata olive juice
* 3 olives

### Mix:

* In a shaker with ice mix gin, vermouth and olive juice
* Shake until you can no longer hold the shaker
* Strain over the three olives.
* After the first sip have the first olive, one in the middle and after the last sip finish with the third.

## Joe’s Classic Champagne Cocktail

### Ingredients:

* Champagne
* Sugar Cube (demerara sugar if you have it, if not regular sugar will do)
* Dash of bitters

### Mix:

* Combine all in a glass and serve.

## Joe’s Raspberry Bellini

### Ingredients:

* Champagne
* Raspberry sorbet (feel free to skip the sorbet if you like it less sweet)
* Fresh Raspberries

### Mix:

* Combine all in a glass and serve.

## Joe's Enhanced Manhattan

### Ingredients:

* 2 oz Rye
* 1 oz Benedictine (replaces sweet vermouth)
* .5 oz Cointreau
* Dash of bitters

### Mix:

* In a shaker with ice mix gin, vermouth and olive juice
* Shake until cold
* Strain and serve

## Tom’s Classic Old Fashioned

### Ingredients:

* 2 oz. Rye or Bourbon
* 2 teaspoons simple syrup
* 1 teaspoon water
* 2-3 dash of bitters

### Mix:

* Combine syrup, water & bitters in bottom of on-the-rocks glass
* Fill glass with ice
* Pour whiskey over ice
* Garnish with orange slice and maraschino cherry

***Variation:*** *Use sugar cube instead of syrup, combine in bottom of glass with water, bitters, orange and cherry.  Muddle all (crush) together add ice and whiskey, top-off with seltzer.*

# Other Noteworthy Drinks:

## Moscow Mule (Makes 2)

### Ingredients:

* 3 oz. vodka
* 2 oz. fresh lime juice
* 12 oz. ginger beer
* Fresh lime & mint to garnish

### Mix:

* Combine vodka & lime juice in mixing glass with ice,
* Shake or stir to combine.
* Fill two mugs with ice (classically use copper mugs) pour
* Strain half of the vodka & lime mixture into each mug
* Garnish with sprig of mint and lime wedge

## Dark & Stormy

### Ingredients:

* 2 oz. apple cider
* 2 oz. dark rum (Meyers, Goslings)
* 1 oz. fresh lime juice

### Mix:

* Combine all in mixing glass with ice & shake or stir to combine
* Pour into tall glass & top-off with ginger beer
* Garnish with lime wedge

## Dark Rum & Tonic

### Ingredients:

* Meyers Rum
* Tonic water
* Wedge of lime

### Mix:

* Meyers Rum (to taste) in a tall glass of ice
* Fill with tonic water
* Squeeze in a wedge of lime and serve

## Ginger Brandy & Ginger Beer

### Ingredients:

* 1.5 oz. of good quality ginger flavored brandy
* Ginger Beer.

### Mix:

* Pour ginger flavored brandy in a tall glass of ice
* Fill with ice cold ginger beer and serve

# Mocktails (Non-Alcoholic)

## Hans’s Cherry and Mint Shrub

Ingredients*:*

* 2 cups crushed sweet cherries
* 1/4 cup mint leaves
* 1/2 cup sugar.

Mix*:*

* Refrigerate overnight, stirring once or twice.
* Strain and mix with 1/4 cup red wine vinegar and 1/4 cup apple cider vinegar.
* Particularly good with tonic.

## Virgin Cucumber Gimlet

### Ingredients

* 1.5 oz club soda
* 4-5 slices of muddled cucumber
* 1 oz fresh lime juice
* 1 oz simple syrup

### Mix

* Combine all ingredients and shake with ice.
* Serve in a rocks glass over crushed ice.
* Garnish with a rolled cucumber slice.

# Treats

## Paul Kelly’s Easy Ice Cream (Seriously. Easy.)

### Ingredients:

* 1 cup heavy cream
* 1-1/2 tablespoons sugar
* 1-1/2 teaspoons vanilla extract
* a pinch of salt

### Mix:

* Pour all ingredients into pint sized (16 ounce) mason jar or any jar with a tight-fitting lid
* Shake vigorously for about 5 minutes. The mixture should become “whipped” and almost double in size.
* Freeze for at least 3 hours. Yes, it's that easy. You're welcome.