

## **Classic Cuban Mojito**

2 tsp. superfine sugar  
6-8 fresh mint leaves  
2-3 ounces club soda  
1 lime, halved  
1 sprig mint, for garnish

1. In a highball glass, muddle sugar, mint, and a splash of club soda until sugar dissolves.
2. Squeeze the lime juice into glass. Add ½ lime if desired.
3. Add rum; stir well.
4. Fill with ice, top with club soda, garnish with mint sprig. Enjoy!

**(Makes 1 serving)**

## **Fireside Grey Goose Vodka**

1½ ounces Grey Goose Vodka  
¼ ounce maple syrup  
1 sprig rosemary  
1 pinch salt  
2 ounces freshly squeezed pink grapefruit juice

1. In a glass, muddle a bit of rosemary into maple syrup and salt.
2. Fill glass with ice and vodka.
3. Top with grapefruit juice, stir well.
4. Garnish with rosemary sprig. Enjoy!

**(Makes 1 serving)**

## **Amazel Basil Gimlet**

5-6 Amazel Basil leaves  
3 tablespoons fresh lime juice  
2 ounces simple syrup  
2 ounces gin

1. Muddle lime juice and basil leaves.
2. Add simple syrup and gin to a cocktail shaker. Add basil-lime juice. Strain into glass.
3. Smack a basil leaf to release aroma and float in drink. Enjoy!

**(Makes 1 serving)**

## **Spicy Mojito**

1 whole lime (cut into 8 wedges)  
1 tablespoon granulated sugar (optional)  
1½ ounces rum  
Lime sparkling water, such as Key Lime LaCroix  
10 mint leaves (fresh)  
2 slices hot pepper (fresh)

1. In a tall glass, add the limes, mint leaves, and hot pepper slices.
2. Muddle until the mint, limes, and hot peppers are bruised and the oils/juices are released.
3. Add the rum; stir to combine.
4. Fill the glass with ice, top with lime sparkling water.
5. Garnish with a mint leaf, lime slice, and/or hot pepper slice. Enjoy!

**(Makes 1 serving)**

## **Spicy Pineapple Cilantro Cocktail**

1 tablespoon fresh cilantro  
½ small lime, juiced  
1½ ounces silver tequila  
3 ounces pineapple juice  
agave nectar (optional), to taste  
1 small, round slice of hot pepper (⅛ to ¼ inch thick)

1. In a cocktail shaker or glass, muddle the cilantro, lime juice and slice of hot pepper.
2. Fill the shaker with ice and pour in the tequila, pineapple juice and a light drizzle of agave nectar (optional). Shake well, and strain the mixture over ice in a cocktail glass.
3. Garnish minimally with a lime round, or get fancy with a slice of pineapple and sprig of cilantro on a cocktail pick. Enjoy! **(Makes 1 serving)**

## **Strawberry Mimosa**

2 cups (1 Pint or 12 ounces) fresh strawberries\*  
1 cup orange juice  
1 750-ml bottle Prosecco, champagne, or other sparkling wine

1. Remove the tops from the Strawberries. Add them to blender with, the orange juice and blend. If you prefer a sweeter mimosa, you can add 1 ounce simple syrup.
2. For each drink, add 1/2 cup Prosecco to a champagne flute. Add ¼ cup of the strawberry puree. Enjoy! **(Makes 6 servings)**

\*Frozen strawberries, often tarter than fresh, may be used. Add a little maple syrup or simple syrup to sweeten.

## **Country Thyme**

1 sprig thyme, plus more for garnish  
10 blueberries  
½ lemon  
1½ ounces vodka  
¼ ounce agave nectar

1. Smack thyme sprig. Twist it and place into an old fashioned glass. Fill with ice.
2. Muddle blueberries and lemon in cocktail shaker. Add vodka, nectar and ice. Shake for 20 seconds.
3. Strain into glass, garnish with thyme sprig. Enjoy! **(Makes 1 serving)**

## **Lavender Martini**

1 ounce vodka  
½ ounce fresh lemon juice  
¼ ounce lavender syrup, recipe follows  
1 cup water  
1 cup sugar  
1 tablespoon dried lavender bud

1. To a cocktail shaker filled with ice add vodka, lemon juice and lavender syrup; shake well.
2. Strain into a martini glass & garnish with a lemon slice.

**Lavender syrup:** Bring water and sugar to a boil, stirring until sugar dissolves. Remove from heat, add lavender buds and allow to infuse for 20 minutes. Strain, allow to cool completely and use to make cocktails, lemonade and mocktails. **(Makes 1 serving)**

## **Spicy Cucumber Cocktail**

1 teaspoon cilantro, about 15 leaves  
1 small hot pepper, thinly sliced  
1 lemon juiced  
1 tablespoon raw sugar  
1 large cucumber  
4 ounces cilantro vodka  
4 ounces club soda

1. In a food processor or blender, place the cucumber, sugar and lemon juice. Blend until juiced. Strain through a fine strainer to remove all pulp.
2. Place the cilantro and hot pepper into a cocktail shaker and pour in the juice. Muddle to break them down.
3. Fill with ice and add cilantro vodka. Shake vigorously.
4. Place ice in two glasses and split the cocktail between them; top each off with club soda. Enjoy! **(Makes 2 Servings)**

## **Burning Mandarin Martini**

2 thin slices fresh hot pepper  
½ ounce simple syrup  
1½ ounces mandarin vodka  
¾ ounce freshly squeezed lemon juice  
1 tablespoon granulated sugar  
½ ounce freshly squeezed orange juice  
1 orange wedge

1. Place 1 slice hot pepper into a cocktail shaker and mash lightly with a muddler. Add vodka, lemon & orange juices, simple syrup & cranberry juice.
2. Fill shaker with ice. Place a mixing glass over the cocktail shaker, hold together firmly and shake back and forth 10 times.
3. Run the orange wedge around the rim of a rocks glass and dip the glass into the sugar. Strain the cocktail into the sugar-lined martini glass. Coat the remaining slice of hot pepper with the remaining sugar; float on the liquid as a garnish. Enjoy! **(Makes 2 servings)**

## **Pineapple Sage Mojito**

3 lime wedges  
5 mint leaves  
5 Pineapple Sage leaves  
⅓ cup pineapple chunks  
1 to 2 tablespoons fine sugar  
2 ounces white rum  
¼ chilled club soda  
Ice

1. Muddle the lime wedges, mint leaves, pineapple sage leaves, pineapple chunks and sugar in a cocktail shaker until the lime wedges have released their juice and essences, 1 to 2 minutes.
2. Fill with ice, add rum, cover and shake until well chilled.
3. Divide evenly between two Collins glasses filled with ice.
4. Top with club soda, garnish with mint leaves, pineapple sage leaves and a slice or wedge of lime. Enjoy! **(Makes 2 Servings)**

## **Lemon Thyme Gin Spritz**

½ cup + 3 tablespoons gin  
¼ cup lemon juice  
2 12-ounce cans club soda  
Thyme simple syrup, recipe follows  
½ cup water  
½ cup sugar  
10-14 sprigs of fresh thyme

1. In a pitcher, add thyme simple syrup, gin and lemon juice; stir.
2. Add club soda and ice (optional) or chill in the refrigerator.
3. Optional: add thyme & fresh lemon slices to the pitcher or drink glasses for a little flair. Enjoy!

**Thyme simple syrup:** In a small saucepan, combine sugar & water. Add thyme, bring to a boil. Reduce heat to low, simmer for 5 minutes. Let cool; remove thyme sprigs. **(Makes 4 servings)**

## **Tomojito Cocktail**

2 ounces tomato-infused vodka\*  
½ ounce basil syrup\*  
2 wedges lime, plus one for garnish  
1 cherry tomato, plus one for garnish  
1½ ounces soda

1. Muddle 2 lime wedges, cherry tomato, and basil syrup. Add to cocktail shaker.
2. Add vodka and fill with ice. Shake well and strain into a highball glass.
3. Garnish with lime wedge and cherry tomato. Enjoy! **(Makes 1 serving)**

\*Recipes for tomato-infused vodka and basil syrup listed next)

## **Tomato Infused Vodka**

1 pound ripe tomatoes  
1 bottle vodka, 750 ml  
1 spring fresh basil  
1 spring fresh oregano

1. Cut tomatoes. Add to jar along with herbs and vodka. Shake well.
2. Store in a cool, dry place for 5-7 days, shaking daily.
3. Double strain vodka to remove herbs and tomatoes. Return to vodka bottle. Store in refrigerator. Enjoy!

## **Basil Syrup**

1 cup water  
1 cup sugar  
5-6 leaves fresh basil

1. In a small pan, bring water to a boil. Add sugar and stir constantly until dissolved. Add basil.
2. Reduce heat, cover, and simmer for 15 minutes.
3. Remove from heat and let sit, covered, until cool. Strain basil leaves and store in a jar in the refrigerator up to 2 weeks. Enjoy!

## **Blackberry Sage Gin Smash**

4 ounces gin  
1 ounce lime juice  
12 blackberries  
10 sage leaves  
1 ounce simple syrup  
½ cup water  
½ cup sugar, plus more for dusting  
Club soda

1. Bring water and sugar to a boil over medium heat. Once the sugar is dissolved, dip 2 sage leaves carefully in the hot simple syrup, shaking off the excess. Roll the leaves in a light coat of sugar and lay flat on a plate to cool and harden in the refrigerator.
2. In a shaker, muddle together blackberries with 8 sage leaves. Add gin, lime juice and simple syrup and fill with ice.
3. Shake and strain evenly between two glasses filled with ice. Top with club soda, and garnish with extra blueberries and candied sage leaves. Enjoy!

**(Makes 2 servings)**