

Chef

S U C C E S S



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drinks



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Publishers

Simon St.John Bailey

Digital Content Manager

Christian G Bailey

Senior Editor

Isabel Toyos

Editing Proofing

Sofia Toyos

Lay Out

Luisa Bertuch

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Introduction

Bring the party home and start mixing up incredible drinks! Through the pages that follow you'll discover an incredible array of cocktail recipes to suit every occasion. Novice home mixologists will learn key skills needed to master cocktail-making, and experienced bartenders will find new and inspiring creations to prepare from the comfort of their own space.

Depending on the recipe, preparing cocktails can be either really easy, or slightly complicated. For more sophisticated drinks, a well-stocked home bar is an absolute necessity. Bar tools can make mixing cocktails a real breeze! The must-have tools that you should be sure to include are a cocktail shaker, a strainer, a jigger, a knife, and a bottle opener. It is also nice to have a cocktail stirrer, a muddler, and a juicer.

Of course, every home bar also needs quality glassware. Pint, shot, old-fashioned and highball glasses are all essential. To ensure that cocktails remain cool to the very last sip, glasses should be chilled in the fridge before preparation. Ice must be added lastly to prevent it from melting too quickly and diluting the drink. Always shake drinks vigorously until condensation appears on the outside of the shaker, as this allows the drink to cool completely.

Ready to elevate your entertaining game with unbelievable drinks? Get your spirits out and start shaking things up!

The Editors



aperol spritz



Preparation time
5 minutes



Total time
5 minutes



Serves
1

Ingredients

- 3 ounces Prosecco
- 2 ounces Aperol
- 1 ounce club soda
- orange slices, for garnish

Preparation:

1. Add the Prosecco, Aperol and club soda to a wine glass filled with ice and stir.
2. Garnish with an orange slice.



Tip from the chef:

Pair Aperol with bubbly wine and sparkling water, and you'll be hard-pressed to find a more refreshing and thirst-quenching cocktail. And because it's low in alcohol, you can start drinking early and still make it to dinner.



manhattan



Preparation time
5



Total time
5 minutes



Serves
1

Preparation:

1. Add the bourbon (or rye), sweet vermouth and both bitters to a mixing glass with ice, and stir until well-chilled.
2. Strain into a chilled glass.
3. Garnish with a brandied cherry.

Ingredients

- 2 ounces bourbon or rye
- 1 ounce sweet vermouth
- 2 dashes Angostura bitters
- 1 dash orange bitters
- Brandied cherries, for garnish

Tip from the chef:

The Manhattan's mix of American whiskey and Italian vermouth, enlivened with a few dashes of aromatic bitters, is timeless and tasty—the very definition of what a cocktail should be.



campari

orange



Preparation time
5 minutes



Total time
5 minutes



Serves
1

Ingredients

- 1 ounce Campari
- 3 ounces freshly squeezed orange juice
- plenty of ice
- blood orange slices, and thyme sprigs, for garnish

Preparation:

1. Fill a tumbler with ice.
2. Add the Campari and top it with orange juice. Give it a stir and garnish with blood orange slices, and thyme, if you like.

Tip from the chef:

A little less Campari and a little more orange juice leads to a decidedly classier and sweeter drink.



cosmopolitan



Preparation time
5 minutes



Total time
5 minutes



Serves
1

Preparation:

1. In a cocktail shaker, combine vodka, triple sec, cranberry juice, lime juice, and ice; shake until well combined.
2. Strain into a chilled martini glass. Garnish with cranberries; serve immediately.

Ingredients

- 1½ ounces lemon vodka
- ½ ounce triple sec
- 1 ounce cranberry juice
- ½ ounce lime juice
- ice
- frozen cranberries, for garnish
- lime wedges, for garnish

Tip from the chef:

Lipsmackingly sweet and sour, the Cosmopolitan cocktail of vodka, cranberry and citrus is a good-time in a glass. Perfect for a party.



negroni

**Preparation time**

5 minutes

**Total time**

5 minutes

**Serves**

1

Ingredients

- 1 ounce gin
- 1 ounce Campari
- 1 ounce sweet vermouth
- ice
- orange slices and rosemary, for garnish

Preparation:

1. Add the gin, Campari and sweet vermouth to a mixing glass filled with ice, and stir until well-chilled.
2. Strain into a rocks glass filled with large ice cubes.
3. Garnish with an orange peel.

Tip from the chef:

The key to a great Negroni is finding a gin-vermouth pairing that complements, rather than overpowers, the bitter, bold flavors of Campari.





bloody mary



Preparation time
5 minutes



Total time
5 minutes



Serves
1

Preparation:

1. Pour some celery salt onto a small plate.
2. Rub the juicy side of the lemon or lime wedge along the lip of a pint glass.
3. Roll the outer edge of the glass in celery salt until fully coated, then fill the glass with ice and set aside.
4. Squeeze the lemon and lime wedges into a shaker and drop them in.
5. Add the vodka, tomato juice, horseradish, Tabasco, Worcestershire, black pepper, paprika, plus a pinch of celery salt along with ice and shake gently.
6. Strain into the prepared glass.
7. Garnish with celery, cucumber and chili peppers.

Ingredients

- celery salt
- 1 lemon wedge
- 1 lime wedge
- 2 ounces vodka
- 4 ounces tomato juice
- 2 teaspoons prepared horseradish
- 2 dashes Tabasco sauce
- 2 dashes Worcestershire sauce
- 1 pinch ground black pepper
- 1 pinch smoked paprika
- celery leaves, for garnish
- cucumber slices, for garnish
- chili peppers, for garnish

Tip from the chef:

Despite the endless variations and regardless of how you choose to make it, the Bloody Mary's staying power is not debatable. It's a liquor-soaked nutritional breakfast and hangover cure all in one red package, and it's one of the few cocktails that is socially acceptable to drink first thing in the morning.



saketini



Preparation time
3 minutes



Total time
3 minutes

Ingredients

- 2 ½ ounces gin, or vodka
- ½ ounce sake
- cucumber slice, or green olive, for garnish

Preparation:

1. Gather the ingredients.
2. In a mixing glass filled with ice, pour the gin or vodka and sake.
3. Stir well and strain into a chilled cocktail glass.
4. Garnish with a slice of cucumber or add a green olive. Serve and enjoy.

Tip from the chef:

For a sweeter alternative, add a hint of orange liqueur (½ ounce or less) to the standard or inverted vodka version.



roasted pineapple gin & tonic



Preparation time
5 minutes



Total time
5 minutes



Serves
1

1. Grill, griddle or BBQ one pineapple wheel for 5 minutes before turning it over. Continue grilling until it is lightly browned, smoky and caramelized. Thinly chop grilled pineapple wheel and muddle it into your cocktail shaker. Add ice, gin and juice. Cut remaining pineapple wheel into wedges to use as garnish.
2. Shake for two minutes. Strain into a glass with ice. Top up with tonic water (prosecco is also delicious as an alternative to tonic here) and garnish with the remaining pineapple wedges, lime wedges, or a mint leaf.

Ingredients

- 2 pineapple wheels, tinned or fresh
- 1¾ ounces gin
- 2⅓ ounces pineapple juice
- tonic water, to top up
- 1 lime, optional
- mint leaves, for garnish

Tip from the chef:

You can add a squeeze of lime if the drink is a little sweet for you. Tinned pineapple chunks are probably too wet to grill, but you could use them in the recipe without grilling!



cucumber, lime, basil gin & tonic



Preparation time
5 minutes



Total time
5 minutes



Serves
1

Ingredients

- 1¾ ounces gin
- 4¼ ounces tonic water
- ½ ounce elderflower liqueur
- half a lime
- half a cucumber
- 2-3 fresh basil leaves, for garnish

1. Slice thin ribbons of cucumber and place in a highball glass.
2. Gently add a handful of ice cubes. Squeeze half a lime's juice into a cocktail shaker (or separate container) and add your gin, a splash of elderflower liqueur, and a few leaves of basil. Muddle the ingredients well, and then add ice.
3. Shake well, then strain into your glass. Top with tonic and garnish with a few more basil leaves.

Tip from the chef:

Did you know gin and tonic came about as a medicinal tonic during the 1700s? You can also include 2 or 3 mint leaves and ½ oz ginger syrup.





peach

thyme gin & tonic



 **Preparation time**
5 minutes

 **Total time**
5 minutes

 **Serves**
1

1. Pour your gin and tonic over ice and add your peach slices. Garnish with a sprig of thyme.
2. For a stronger peach flavour, you can blitz the fruit in a blender and strain it into the glass before adding your other ingredients, then stirring until the drink infuses with the juice.

Ingredients

- 1¾ ounces gin
- 4¼ ounces tonic
- 3-4 fresh peach slices
- fresh thyme sprigs, for garnish

Tip from the chef:

Orange, mango and nectarine also work in this recipe - fresh if possible, but tinned fruit is also yummy!



strawberry black pepper gin & tonic



Preparation time
5 minutes



Total time
5 minutes



Serves
1

Ingredients

- 3 strawberries (fresh is best; defrosted ones work too!)
- freshly ground black pepper, to taste
- 1½ ounces gin (go for a neutral or citrusy one)
- tonic water

1. Wash and hull the strawberries. Slice in half, or into quarters if they're big. Muddle the strawberries with a good twist of freshly ground black pepper in a shaker, then pour into an ice-filled glass.
2. Stir in the gin and top with tonic. Garnish with a strawberry and serve!

Tip from the chef:

Instead of tonic water, you could also use elderflower tonic, for a sweeter drink.



grapefruit pink peppercorn gin & tonic



Preparation time
5 minutes



Total time
5 minutes



Serves
1

1. Fill your glass with ice and add your remaining ingredients (to make simple syrup, gently simmer equal parts caster sugar and water for about 5 minutes, until the sugar has dissolved and you have a syrup). Stir gently until the drink is well combined and chilled.
2. Garnish with a slice of grapefruit and fresh mint leaves.

Ingredients

- 1 ounce grapefruit juice (preferably freshly squeezed, but store-bought is fine)
- 1 ounce simple syrup (optional, depending on how tart you like your drink)
- 1¼ ounces gin
- tonic, to top up
- handful of pink peppercorns
- grapefruit slices and mint leaves, for garnish

Tip from the chef:

A fruity, spicy twist on a refreshing gin and tonic! If desired, use tonic water ice cubes. Simply fill ice cube trays with tonic water and freeze until solid.



fresh cherry

gin & tonic



Preparation time
5 minutes



Total time
5 minutes



Serves
1

Ingredients

- handful of ripe sweet cherries
- 1¾ ounces gin
- 4¼ ounces tonic (or to taste)
- fresh lime
- sugar, as needed
- fresh mint leaves, for garnish

1. Remove the stones from the cherries then put them in a bowl or mixing glass and muddle them lightly. Separate a bit of cherry juice and mix with it with sugar in a wide, shallow bowl. Dip your cocktail glass rim into the mixture. Add lots of ice to to your glass along with the muddled cherries, gin, tonic and a few good squeezes of juice from the lime (adjust according to how tart you like your G&T).
2. Stir gently for a minute or two, until the juice from the cherries has mingled well with the gin/tonic mixture and the drink is chilled. Add a cherry on a stick or a slice of lime to garnish and mint leaves, and serve.



Tip from the chef:

Tinned Morello cherries are a delicious alternative to fresh cherries.



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food

blueberry

mint gin & tonic



Preparation time
5 minutes



Total time
5 minutes



Serves
1

1. Muddle a few blueberries lightly in a glass. Add ice, gin, tonic, lime juice and stir gently until chilled and a little of the juice has infused the drink. Add a few mint leaves (and a slice of lime, if desired) to garnish.

Ingredients

- handful fresh or frozen blueberries
- few squeezes of lime juice
- 2 mint leaves
- 1¾ ounces gin
- 4¼ ounces tonic water (or to taste)

Tip from the chef:

This recipe can be prepared using any berry of your liking. If desired, use basil leaves instead of mint leaves.



red carpet martini



Preparation time
5 minutes



Total time
5 minutes



Serves
1

Ingredients

- 1¾ ounces vodka
- 1 ounce Cointreau
- 2 ounces pomegranate juice
- ½ ounce freshly squeezed lime juice, or ¼ ounce fresh lime juice and ¼ ounce fresh lemon juice
- slice or wedge of lime, for garnish
- sugar, as needed
- pomegranate seeds, for garnish

1. Chill martini glasses quickly by filling them with ice water and letting them sit for a minute. Place sugar in a shallow bowl. Dip your glass rim into the mixture.
2. Fill a martini shaker with ice. Add all ingredients. Shake well.
3. Pour through a cocktail strainer into a chilled martini glass. Garnish with a slice or wedge of lime and pomegranate seeds.

Tip from the chef:

Red Carpet Martini is elegant, colorful, delicious and easy to prepare, calling for only 4 main ingredients.





frozen strawberry margaritas



Preparation time
5 minutes



Total time
5 minutes



Serves
6

1. To a blender add frozen strawberries, ice cubes, tequila, orange juice, grand mariner and lime juice.
2. Blend until smooth and serve immediately. Garnish each glass with a fresh strawberry.
3. Optional: garnish glass rims with salt or sugar. Place sugar or salt in a shallow bowl. Dip your glass rim into the mixture.

Ingredients

- 4 cups frozen unsweetened strawberries
- 2 cups ice cubes
- 1 cup silver tequila
- ¾ cup fresh orange juice
- ⅓ cup grand marnier
- ⅓ cup lime juice
- sugar or salt, as needed (optional)

Tip from the chef:

The Ultimate Frozen Strawberry Margarita Recipe at home! Quick and easy in a blender with minimal fresh ingredients. Enjoy these frozen margaritas right away or store them in the freezer as a make ahead cocktail that's ready for your next party!



whiskey

sour



Preparation time
5 minutes



Total time
5 minutes



Serves
1

Ingredients

- 2 ounces bourbon
- $\frac{3}{4}$ ounce fresh lemon juice
- $\frac{3}{4}$ ounce simple syrup
- $\frac{1}{2}$ lemon wheel, for serving
- maraschino cherry, for serving

1. Combine bourbon, lemon juice, and simple syrup in a cocktail shaker.
2. Fill shaker with ice, cover, and shake vigorously until outside of shaker is very cold, about 20 seconds.
3. Strain cocktail through a Hawthorne strainer or a slotted spoon into an old-fashioned or rocks glass filled with ice. Garnish with lemon wheel and cherry.

Tip from the chef:

Getting the balance just right. This whiskey sour recipe has all the right proportions of bright, bracing lemon juice; warming, floral bourbon; and sweet simple syrup to deliver a refreshing cocktail that's neither too cloying nor too biting.



entertaining
food



mojito



Preparation time
10 minutes



Total time
10 minutes



Serves
1

1. Place mint leaves and 1 lime wedge into a sturdy glass. Use a muddler to crush the mint and lime to release the mint oils and lime juice.
2. Add 2 more lime wedges and the sugar, and muddle again to release the lime juice. Do not strain the mixture. Fill the glass almost to the top with ice. Pour the rum over the ice, and fill the glass with carbonated water. Stir, taste, and add more sugar if desired.
3. Garnish with the remaining lime wedge.

Ingredients

- 10 fresh mint leaves
- ½ lime, cut into 4 wedges
- 2 tablespoons white sugar, or to taste
- 1 cup ice cubes
- 1½ fluid ounces white rum
- ½ cup club soda

Tip from the chef:

Tonic water can be substituted instead of the soda water but the taste is different and somewhat bitter.



caipirinha



Preparation time
5 minutes



Total time
5 minutes



Serves
1

1. In a double rocks glass, muddle the lime wedges and sugar.
2. Fill the glass with ice, add the cachaça, and stir briefly.
3. Garnish with a lime wedge.

Ingredients

- 1 lime, cut into wedges
- 2 teaspoons sugar
- 2 ounces cachaça
- lime wedge, for garnish

Tip from the chef:

Muddling the limes with abrasive sugar helps to release not only the fruit's juice, but also the rich, aromatic oils from the peel.



pisco

sour



Preparation time
5 minutes



Total time
5 minutes



Serves
1

Ingredients

- 2 ounces pisco
- 1 ounce lime juice, freshly squeezed
- ½ ounce simple syrup
- 1 egg white
- Angostura bitters, for garnish

1. Add pisco, lime juice, simple syrup and egg white into a shaker and dry-shake (without ice) vigorously.
2. Add ice and shake again until well-chilled.
3. Strain into a chilled Nick & Nora glass (alternatively, you can strain it into a rocks glass over fresh ice).
4. Garnish with 3 to 5 drops of Angostura bitters. Using a straw, toothpick or similar implement, swirl the bitters into a simple design, if desired.

Tip from the chef:

It's very important to use egg white that has only just been separated from the yolk. The quality of the egg white is key to ensuring the frothiness of this cocktail.



appletini



Preparation time
2 minutes



Total time
2 minutes



Serves
2

1. Add the apple juice and lemon juice to the shaker. Cap the shaker and give it a brisk shake. Add the green apple schnapps, vodka and fill the shaker halfway up with ice. Cap the shaker and shake briskly.
2. Pour the strained cocktail into a martini glass. If desired garnish with green apple slices that have been brushed with lemon juice.

Ingredients

- 1 ounce apple juice
- ¼ ounce lemon juice
- 1¼ ounces green apple schnapps
- 1½ ounces vodka
- ice, to taste (optional)
- green apple slices, for garnish
- lemon juice (optional)

Tip from the chef:

These tasty Apple Martinis are perfect for a little rest and relaxation.



strawberry mojito



Preparation time
5 minutes



Total time
5 minutes



Serves
6

Ingredients

- 9-10 strawberries
- 2 limes, chopped
- 2 tablespoons granulated sugar
- 2 mint sprigs, leaves picked
- pinch of black pepper
- ice, to taste
- 12 ounces white rum
- 20¼ ounces sparkling water

1. Muddle the strawberries, limes and sugar in a large jug. Bruise the mint leaves and add to the jug with a pinch of black pepper. Add lots of ice and stir in the rum and sparkling water. Garnish with mint leaves and halved strawberries.



Tip from the chef:

Mix up a refreshing strawberry mojito to sip in the summer sun. This easy, fruity cocktail is perfect for barbecue season or a relaxed party with friends.





tom collins



Preparation time
5 minutes



Total time
5 minutes



Serves
1

1. Add the gin, lemon juice and simple syrup to a Collins glass.
2. Fill with ice, top with club soda and stir.
3. Garnish with a lemon wheel and maraschino cherry (optional).

Ingredients

- 2 ounces London dry gin
- 1 ounce lemon juice, freshly squeezed
- ½ ounce simple syrup
- Club soda, to top
- lemon wheel, for garnish
- maraschino cherry, for garnish (optional)

Tip from the chef:

The refreshing drink tastes like a spiked sparkling lemonade and is equipped with all you need to cool down on a hot day.



fresh bellini

cocktail



Preparation time
5 minutes



Total time
5 minutes



Serves
1

Ingredients

- 4 medium ripe peaches (1½ pounds), plus a few peach slices for garnish if desired
- 1 bottle Prosecco, chilled

1. First, make peach purée: Peel your peaches, slice them in half, and remove the pits. Place the halved peaches in a blender or food processor, and blend until the purée is completely smooth. Peach purée is best served chilled, so place it in the refrigerator for at least 30 minutes to cool.
2. When you're ready to serve, pour 2 ounces (¼ cup) chilled peach purée into a Champagne flute. Pour in some chilled Prosecco, being careful not to overflow the glass. Gently stir with a spoon to combine.
3. Top off the drink with another splash of Prosecco and garnish with a peach slice, if desired. Serve at once!

Tip from the chef:

You can make the purée in advance, and store it in the fridge until you're ready to serve. Wait to add Prosecco until you're ready to serve so your drinks are nice and bubbly.



michelada



Preparation time
5 minutes



Total time
5 minutes



Serves
2

1. Place enough salt and Tajin seasoning or chili powder in a wide, shallow dish to cover the bottom.
2. Rub the rims of two glasses with the lime wedges (or use the reserved lime rinds) and dip them into the spicy salt mixture.
3. Fill the glasses with ice and set aside.
4. Divide the Worcestershire sauce, soy sauce, hot sauce, lime juice, beer and Clamato juice into each glass. Mix well.
5. Garnish with a lime wedge.

ingredients

For the Micheladas:

- 12 ounces light mexican beer corona is good, as is sol, tecate or modelo
- 12 ounces clamato juice (or use tomato juice)
- ¼ cup freshly squeezed lime juice rinds reserved
- 1 tablespoon worcestershire sauce
- 1 tablespoon soy sauce (or maggi sauce)
- 2 teaspoons hot sauce
- ice, to taste

For the Rim:

- 1 teaspoon chili powder or tajin seasoning for rimming the glass
- salt for rimming the glasses
- lime wedges for garnish if desired

Tip from the chef:

You don't have to mix your Micheladas. You can pour everything but the beer in first, then top with beer and serve them up. Let your guests mix as desired. Also, you can make a Michelada with tomato juice or Clamato juice.



piña colada



Preparation time
5 minutes



Total time
5 minutes



Serves
1

Ingredients

- 4 ounces pineapple juice
- 2 ounces white rum
- 2 ounces coconut cream
- wedge of pineapple, for garnish (optional)

1. Pulse all the ingredients along with a handful of ice in a blender until smooth. Pour into a tall glass and garnish with a pineapple wedge, or as you like.

Tip from the chef:

For a frozen blended version Mix the juice, rum and coconut cream together and freeze in ice cube trays. Then blend the frozen cubes (with a couple of ice cubes if you like) to a slushy consistency.





tequila sunrise



Preparation time
3 minutes



Total time
3 minutes



Serves
1

1. Gather the ingredients.
2. In a highball glass filled with ice cubes, pour the tequila and orange juice.
3. Stir well.
4. Slowly pour the grenadine around the inside edge of the glass. It will sink and gradually rise to mix with the other ingredients.
5. Garnish with an orange slice and cherry. Serve and enjoy.

Ingredients

- 2 ounces tequila
- 4 ounces orange juice
- ½ ounce grenadine
- orange slice, for garnish
- maraschino cherry, for garnish

Tip from the chef:

If the tequila sunrise is a tad too sweet for your taste, try it with a dash of lime or lemon juice. This can balance out the taste without compromising the appearance and central flavor of the drink.



