

PARTY COCKTAILS

TOM COLLINS

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By definition, a "collins" is a tall, iced cocktail made with liquor (gin, rum, vodka, whiskey, or brandy), lemon juice, sugar, and soda water, and garnished with a lemon slice. It is served in a 10- to 12-ounce "collins" glass. Gin is the liquor in the most popular version of this cocktail, the Tom Collins, the name of which most probably memorializes its inventor.

1/4 cup fresh lemon juice, strained

4 ounces gin or vodka

2 1/2 teaspoons superfine sugar

3 ounces club soda

2 very thin orange slices, for garnish

1 kumquat, sliced into very thin rounds, for garnish

Shake the lemon juice, gin, and sugar together in a cocktail shaker filled with ice. Add the club soda and kumquat into ice-filled glasses. Garnish the rim of each glass with the oranges and kumquats.

GINGER BEVER

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Bourbon is generally considered as the king of American whiskeys. It is named after Bourbon County, Kentucky, and is distilled from fermented grain, such as corn. Here I've mixed it up with ginger, sugar, and lemon for a sweet, refreshing cocktail with a little zing.

6 ounces bourbon

1/2 cup sugar

1 5-inch piece of ginger, peeled and grated

Combine all the ingredients except the orange slices and cherries in a large pitcher and stir well. Fill 4 tumblers with ice cubes. Divide the punch among the tumblers. Garnish with orange slices and cherries.

Orange slices and cherries, for garnish

4 ounces light rum

4 ounces dark rum

4 ounces sparkling apple cider or grape juice

6 ounces fresh or canned pineapple juice

6 ounces fresh orange juice

1/2 to 1 ounce grenadine

3 tablespoons superfine sugar

3 tablespoons fresh lemon juice

3 tablespoons fresh lime juice

If you prefer your punch without alcohol, this one tastes just as wonderful if you substitute sparkling cider for the rum.

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PLANTER'S PUNCH

of the crystallized ginger.

glasses. Garnish the rim of each glass with a piece of the crystallized ginger.

2 Place the ginger syrup, bourbon, and club soda in a pitcher and stir to combine. Fill four 6-ounce glasses with ice and divide the drink among the 4

1 Simmer the fresh ginger, sugar, and 1/2 cup of water together for 15 minutes over medium-low heat to allow the flavors to infuse. Cool to room

temperature. Strain out and discard the ginger.

6 ounces club soda

4 pieces (1 inch to 1 1/2 inches) crystallized ginger, partially split down the middle, for garnish