



CELEBRATE SPRING WITH THESE ORIGINAL
DRINK RECIPES THAT MAKE THE MOST OF THE
NEW WORLD OF FLAVORED VODKAS AND RUMS.

PADITY FLAVORS

RECIPES BY KATHY CASEY

TUSCAN-O MARTINI

MAKES 1 DRINK

Campari is used in place of vermouth in this Italian-influenced cocktail—just a whisper adds a lovely bitter backnote to the orange and basil flavor profile. Perfect served as an apéritif with Italian cheeses and olives for nibbling.

1/4 ounce Campari
1 fresh basil leaf
2 ounces Grey Goose L'Orange vodka
Garnish: fresh basil leaf

Rinse a cocktail shaker with Campari, rolling it around to coat the inside of the shaker and then pouring out the excess. Tear and add basil leaf. Fill shaker with ice. Measure in vodka. Shake vigorously and strain into a chilled cocktail glass. Garnish with basil leaf.

HIBISCUS RUM PUNCH

MAKES ABOUT 12 TO 14 SERVINGS

Colorful and exotic, this is the perfect drink to serve your guests at the season's first patio party. Hibiscus's tart and tangy flavor is a perfect foil to the vanilla and honey.

6 cups water
1/2 cup dried hibiscus flowers*
1 cup honey
1 cup fresh-squeezed lime juice
2 cups Mount Gay Vanilla Rum
1/2 teaspoon Angostura bitters
Garnish: lime wheels or edible flowers

In a non-aluminum saucepan, bring water to a boil and add hibiscus flowers. Remove from heat, cover, and let steep for 10 minutes. Then strain hibiscus tea into a large heatproof container or pitcher. Stir in honey. Let cool, then refrigerate to chill. When mixture is cold, stir in lime juice, rum, and bitters. (Punch may be kept refrigerated for up to 4 days before serving.) To serve, fill a double Old-Fashioned glass with ice and pour in approximately 3/4 cup of punch. Garnish with a fresh lime wheel or an edible flower.

* Dried hibiscus flowers, called jamaica in Spanish, are available in the bulk foods or teas sections at natural foods stores and Mexican grocers.

PHOTOS BY EARL KENDALL
STYLED BY JENNIFER DICKEY





MANGO MARIACHI

MAKES 1 DRINK

Chipotle chile adds a lively, smoky hit to tropical mango vodka. It's important to add just the right amount of spice that makes you keep coming back for more.

Chipotle sugar*

1/8 to 1/4 teaspoon sauce from canned chipotle chiles in adobo**

2 ounces Finlandia Mango Fusion vodka

1 ounce fresh lime juice

3/4 ounce simple syrup (see page 45)

Garnish: fresh cilantro sprig

Slide a lime wedge over the rim of a cocktail glass and, pressing the fruit lightly against the rim, slowly turn the glass a half turn to lightly film part of the rim with juice. Dip the juice-filmed half of the rim into the chipotle sugar. Set aside.

Fill a cocktail shaker with ice. Measure in adobo sauce, vodka, lime juice, and simple syrup. Shake vigorously and strain into the rimmed glass. Garnish with a cilantro sprig.

*To make chipotle sugar, mix 1/2 cup superfine sugar with 1/2 teaspoon chipotle chile powder (available in the Mexican food section of well-stocked grocers).

**Chipotle chiles in adobo are available in small cans in the Mexican foods section of well-stocked grocers. Save the chiles and remaining sauce for another use, such as spicing up chili, ketchup, marinades, or barbecue sauce.

PEACH RE-FRESH

MAKES 1 DRINK

Fabulous peach fruit flavor comes through in this drink without cloying sweetness. And it's absolutely refreshing, of course.

1 large fresh mint sprig
1 1/2 ounces Absolut APeach vodka
3/4 ounce simple syrup*
3/4 ounce fresh lime juice
Dash of peach bitters (or other bitters if not available)
1 ounce chilled soda water
Garnish: fresh mint sprig and fresh peach wedge

Tear mint sprig and drop into a cocktail shaker. Fill to the top with ice. Measure in vodka, simple syrup, and lime juice. Add a dash of bitters. Shake vigorously and pour contents (with ice) into a double Old-Fashioned glass. Top with soda and stir. Garnish with mint sprig and peach wedge and serve with a straw.

*To make simple syrup, combine 1 cup sugar and 1 cup water in a small heavy pan. Bring to a boil, stirring to dissolve the sugar. Remove from heat and let cool. Bottle and store at room temperature until needed.





RUM POM-ROUGE

MAKES 1 DRINK

The tropical flavor of pineapple rum mingles well with citrus and pomegranate juice. This cocktail's spiced-sugar rim makes for a fun flavor addition.

Allspice sugar*

1 large lemon wedge

1/2 tangerine or 1/4 orange

2 ounces Cruzan pineapple rum

1 ounce pomegranate juice

Garnish: long orange peel twist

Slide a tangerine or orange wedge over the rim of a cocktail glass and, pressing the fruit lightly against the rim, slowly turn the glass a half turn to lightly film part of the rim with juice. Dip the juice-rimmed half of the rim into the allspice sugar. Set aside.

Squeeze citrus wedges into a cocktail shaker, then drop in. Fill shaker with ice. Measure in Cruzan pineapple rum and pomegranate juice. Shake vigorously and strain into the sugar-rimmed glass. Garnish with orange peel twist.

*To make allspice sugar, mix 1/2 cup superfine sugar with 1 1/2 teaspoons ground allspice.



SMASHIN' PASSION

MAKES 1 DRINK

Just a few simple ingredients create this beautifully balanced refreshment. Bacardi Limon rum is a great example of a flavored spirit that mixes with sophisticated flair. This tall drink could become your next obsession.

1 large lime wedge

1 1/2 ounces Bacardi Limon rum

**3 ounces passion fruit nectar,
such as Looza**

5 fresh or frozen raspberries

Squeeze lime wedge into a large shaker glass then drop in. Fill shaker with ice. Measure in Bacardi Limon rum and passion fruit nectar. Add raspberries. Shake vigorously and pour contents (with ice) into a tall drink glass. ▮