SPIRITED SNOWBIRDS TASTING

Halloween

Dark and Spooky

Welcome to Spirited Snowbirds! This is a free cocktail tasting. Tonight we're going to try several Halloween cocktails, talk a little about how they are made and what goes into them, and give you the recipes so you can make the ones you like at home. Each recipe makes one full drink, which we split four ways. Even so, tasting everything can add up to about three standard drinks. Pace yourself, drink some water, eat something, and skip anything you like. Please don't drive afterward, golf carts included. Walk, totter, or stagger with dignity.
Allergies? Some drinks contain coconut, citrus, or egg white, so ask before you sip.

1. Candy Corn Sour

The lesson: A sour is a base spirit, citrus juice, and a sweetener. This one also teaches the dry shake and how to sink a syrup.

- 1 1/2 oz tequila
- 3 oz orange juice
- 1/2 oz lime juice
- 1/4 oz candy corn simple syrup
- 1 egg white, or 3/4 oz aquafaba or 5 dashes Fee Foam
- 1/4 oz grenadine and a cherry

How: Add everything but the grenadine to a shaker and dry shake (no ice) so the egg white foams. Add ice and shake again to chill. Strain into a glass, then slowly pour in the grenadine so it sinks for a candy corn look. Add the cherry.

About egg whites: They add a silky foam but almost no flavor. Raw egg carries a small salmonella risk, so use very fresh or pasteurized whites, or a vegan foamer like we do.

2. Black Lemon Drop Martini: Vodka vs. Gin

The lesson: The classic sour, made twice. Only the spirit changes, so any difference you taste comes from the bottle. Cups A and B are poured blind. Vote for your favorite!

- 3 oz citron vodka (or gin for version B)
- 3/4 oz lemon juice
- 1 oz plus 1 tsp simple syrup
- A pinch of edible black glitter
- Black sugar for the rim and a lemon wheel

How: Rim the glass with black sugar. Shake the spirit, lemon, syrup, and glitter with ice, then strain into the glass. Add the lemon wheel.

3. Witch's Heart

The lesson: Turning a sour into a fizz. Shake the sour, then top it with soda for sparkle.

- 1 oz vodka
- 1 oz blackberry liqueur
- 3/4 oz apple juice
- 1/2 oz lemon juice
- 1/2 oz grenadine
- 1/4 oz simple syrup (optional)
- Silver edible glitter
- About 1 1/2 oz club soda

How: Shake everything except the club soda with ice. Strain into a glass and top with the soda.

4. Little Green Monster

The lesson: Balancing two liqueurs. Sweet melon and lemony limoncello get evened out with lime and a little syrup.

- 1 1/2 oz vodka
- 1 oz melon liqueur
- 1 oz limoncello
- 1 oz lime juice
- 3/4 oz simple syrup
- A pinch of green edible glitter

How: Shake with ice and strain. It comes out a light green. For eyeballs, garnish with canned lychees stuffed with blueberries.

More recipes on the back

5. Haunted Blue Moon

The lesson: Color from a liqueur. Blue curaçao paints the whole drink while adding a little orange flavor.

- 1 1/2 oz coconut rum
- 1 oz blue curaçao
- 1 1/2 oz pineapple juice
- 1/2 oz fresh lemon juice
- 1/4 oz blackberry syrup
- A splash (about 1/2 oz) of lemon-lime soda
- Edible silver shimmer (optional)

How: Shake with ice and strain into a glass. Add the splash of soda, a little shimmer, or both. **Contains coconut.**

6. Blackout Ghost

The lesson: Spirit vs. liqueur, plus floating a layer. Rich, creamy drinks dull your taste buds, so this dessert drink comes last.

- 2 oz Malibu Black rum
- 1 oz blackberry vodka or Chambord
- 2 1/2 oz unsweetened coconut cream, chilled and lightly whipped
- Crushed ice and fresh blackberries

How: Fill a highball glass halfway with crushed ice. Add the rum and the blackberry vodka or Chambord and stir gently. Slowly float the coconut cream on top for a ghostly layer. Garnish with blackberries. **Contains coconut.**

Try both: Blackberry vodka keeps it drier and stronger. Chambord makes it sweeter and fruitier.

Goodbye Slushie: Orange Crush Creamsicle

The lesson: Making a frozen drink in the Ninja SLUSHi. No alcohol at all. It tastes like the orange-and-cream ice pop you remember from childhood.

- 2 liters Orange Crush soda
- 7 oz sweetened condensed milk (half a can)
- 1 tsp vanilla extract

How: Pour the soda slowly into a large pitcher and let the fizz settle a minute. Whisk in the condensed milk and vanilla. Pour into the SLUSHi, watching the MAX FILL line. Run on Slush with the cold setting turned up 2 notches until slushy, about 40 minutes. **Contains dairy.**

Tip: A full bottle plus the milk is just over 64 oz. If it's above the MAX FILL line, hold back a little soda. One batch fills a 5 oz cup for about 12 people.

Crowd Favorites

At our tasting, the **Haunted Blue Moon** was the favorite, followed closely by the Candy Corn Sour and the Witch's Heart. The **Blackout Ghost** was voted the most fun. Your group may be different!

In the Lemon Drop vote, the citron vodka gave more citrus flavor than the gin.

Spooky Supplies

- Use only glitter labeled "edible." It's really sugar, so add it right before serving.
- Black glitter and black sugar or salt do most of the Halloween magic.
- Make the candy corn syrup ahead. The recipe is on our website.