

Summer Drinks





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Viva Sangria

Sangria hails from Spain and Portugal and is traditionally a red wine punch spiked with fruit and other ingredients.

It has its historical roots in the Middle Ages in the kingdom of Leon. Today, sangria is Spanish Rioja red wine, mixed with local fruits and sweetened with sugar and orange juice. Some recipes also add brandy, sparkling water or flavored liqueurs, and the beverage is served chilled.

A more recent variation is sangria blanca, made with white wine. Try dry white wines in this punch to contrast with the sweet fruit. This recipe makes one, 32-ounce pitcher, great for serv-

ing a crowd.

SANGRIA BLANCA

Recipe is from Jose Andres.

Ingredients

13 ounces white wine, about half of a 750ml bottle
9 ounces sangria base
10 ounces soda water
4 lemon wheels, lemon verbena sprigs and orange peels, for garnish
Sangria base:
2.25 ounces simple syrup
4.75 ounces sangria syrup
1 ounce sherry brandy
1 ounce dry gin
Sangria syrup:
3 cups orange juice
3/4 cup lemon juice
1 bay leaf
5 juniper berries

10 black peppercorns
1 cinnamon stick
2 cloves
1 bunch fresh mint, destemmed
Zest from an orange
Zest from a lemon

Directions

1. Make the sangria syrup by combining all the ingredients in a medium saucepan and bring to a simmer, stirring constantly. Once the sugar has dissolved, remove from the heat and allow to cool. Strain through a fine sieve and store in a sealed container.
2. Combine all the ingredients for the sangria base and mix well. Set aside.
3. Make the pitcher of sangria blanca by combining the wine, sangria base and seltzer in a pitcher. Fill four glasses with cubed ice and pour sangria into each. Place lemon, lemon verbena and orange peel on top. Serve immediately.

CLASSIC SPANISH SANGRIA

Serves six. Recipe is from Allrecipes.

Ingredients

1 orange
1 lemon
1 lime
1 750ml bottle of dry red wine
1 1/2 cups rum
1 cup orange juice
1/2 cup white sugar, or to taste

Directions

1. Chill orange, lemon, lime, wine, rum and orange juice until cold.
2. Slice orange, lemon and lime into thin rounds. Place in a large glass pitcher. Add rum and sugar. Refrigerate for two hours to allow flavors to blend.
3. Crush fruit lightly with a wooden spoon. Stir in wine and orange juice. Adjust sweetness as desired.

Crack Open a Cold One

Nothing cools you off on a hot day like a cold beer. Try these beer varieties to cool off on a hot summer's day.

SAISON

This pale ale is a highly carbonated, dry, fruity beer. It comes from France (saison means season) and was first imported to the United States in the late 1980s. Most modern saisons are a cloudy golden color, but a darker malt may result in a reddish-amber pour. Spices added to saisons include orange zest, coriander and ginger. Try: Hill Farmstead Brewery Clover, Brasserie de Jandrain-Jandre-nouille Jandrain IV Saison, Odell Brewing Company Prop Culture.

PILSNER

A pale lager, pilsners originated in the Bohemian city of Plzen or Pilsen. The brew is typically very light to golden yellow, with an aroma of hops. American-style pilsners may contain up to 25% corn or rice. They're less bitter than European pilsners, but also less flavorful and hoppy. Try: Firestone Walker Pivo Pils, Victory Prima Pils, Sierra Nevada Summerfest.

WHEAT BEERS

American wheat beers are light in color and can be made with either ale or lager yeast. It's usually brewed with at least 30% malted wheat,



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giving the resulting beer a light, floury character that pairs well with summery dishes such as salads, seafood and fruit desserts. Try: Telluride Brewing Co. Whacked Out Wheat, Samuel Adams Summer Ale.

GOSES

These German-style beers are characterized by a sour,

salty flavor that makes them the perfect refreshing sip for summer. It's brewed with a bacteria that produces lactic acid, resulting in its tart flavor. And for the uninitiated, it's pronounced "go-zuh" or "go-zeh," not like rose with a g. Try: Avery Brewing El Gose, Dogfish Head Saison du Buff, Libertine Brewing Sea Shepherd.

FRUIT BEERS

Sweet beers spiked with fruity flavors are great for summertime refreshment. Fruit beer can come in a variety of styles, including lambics, goeses, wheats and IPAs. Try to choose brews that use real fruit and not artificial flavors. Try: Abita Purple Haze, Wicked Weed Strawberry Kiwi Burst and Golden

Road Mango Cart.

HARD CIDERS

While not really a beer, cider is an alcoholic beverage made from fermented apples and other fruit. It usually contains 4-6% alcohol by volume. Try: Angry Orchard Crisp Apple, Original Sin Pineapple Haze Cider, Blake's Hard Cider Peach Party.

Summer Party Punches

Summer is a time for gathering together, and nothing refreshes a warm gathering like a big bowl of cooling punch.

Try these recipes at your next party.

TEA PUNCH

Serves 24. Recipe is from All-recipes. Spike this tea punch with your favorite alcohol, such as rum.

Ingredients

- 1 cup white sugar
- 1 cup strong brewed black tea
- 4 cups orange juice
- 4 cups pineapple juice
- 4 cups prepared lemonade
- 1 2-liter bottle of ginger ale, chilled

Directions

1. Combine sugar and tea in a pitcher. Stir until sugar is dissolved, then stir in orange juice, pineapple juice and lemonade. Chill in the fridge for four hours.
2. Pour the chilled juice mixture into a punch bowl and stir in ginger ale and alcohol, if desired.

SUMMERTHyme SCREWDRIVER

Serves 6-7. Recipe is from Liquor.com.

Ingredients

- 5 orange wheels, thickly sliced
- 2 lemons
- 11 ounces vodka
- 5 1/2 ounces Aperol
- 17 ounces orange juice
- Club soda, chilled

Thyme sprigs and orange wheels, for garnish

Directions

1. Lightly muddle the orange wheels at the bottom of a pitcher.

Squeeze the lemons into the pitcher, then add the vodka, Aperol and orange juice. Fill the rest with large ice cubes.

2. Top with club soda and stir to combine. Garnish the pitcher with

thyme sprigs and more orange wheels.

STRAWBERRY CHAMPAGNE PUNCH

Serves 20. Recipe is from



The Spruce Eats.

Ingredients

- 1 12-ounce package of frozen fruit punch concentrate
- 2 cups water
- 1 1/2 cups fresh or frozen sliced strawberries
- 2/3 cup orange juice
- 2 tablespoons lemon juice
- 1 750ml bottle Champagne
- 2 12-ounces bottle ginger ales
- Strawberries and rosemary, for garnish

Directions

1. In a punch bowl, combine partially thawed fruit punch, water, strawberries, orange and lemon juices to create a fruit juice base. Stir well and refrigerate.
2. Just before serving, add the Champagne and ginger ale. Garnish with fresh strawberries and rosemary.

BOOZY SOUR WATERMELON SLUSHIES

Makes four servings. Recipe is from Delish.

Ingredients

- 1/4 cup Sour Patch watermelons
- 1 cup vodka
- 1 cup lemon-lime soda
- 1 cup lemonade
- 1 cup ice
- Pink food coloring, optional

Directions

1. Add Sour Patch gummies to vodka and soak overnight.
2. In a blender, add 2 ounces vodka, soda, lemonade and pink food coloring. Add ice.
3. Blend to combine.
4. Garnish with candies and serve.

Daiquiris Are a Cool Treat

A daiquiri is a cocktail usually made with rum, juice and sugar.

The name comes from an area of Cuba, but who first made the drink is up for debate. Some claim it was invented by Catalan émigré Constanti Ribalaiga i Vert at the Floridita in Havana. Others argue it was first mixed by American mining engineer Jennings Cox during the Spanish-American War. The basic recipe is similar to the grog quaffed by British sailors to prevent scurvy. Today's daiquiris are often blended and served similar to a smoothie.

CLASSIC DAIQUIRI
Makes one drink. Recipe is from Epicurious.

- Ingredients**
- 2 ounces light rum
 - 1 ounce plus one teaspoon fresh lime juice
 - 1/2 ounce simple syrup

Directions

In a cocktail shaker filled with ice, combine rum, lime juice and simple syrup. Shake vigorously, then strain into cocktail glass.

FROZEN STRAWBERRY DAIQUIRI
Makes one drink. Recipe is from Serious Eats.

- Ingredients**
- 2 ounces aged rum
 - 3/4 ounces fresh juice from a lime
 - 3/4 oz to 1 ounce simple syrup



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- 2 ripe strawberries, quartered and leaves removed
- Pinch of salt
- Lime wheel or strawberry, for garnish

Directions

1. Add rum, lime juice and simple syrup to a resealable bag or container. Place the mix in the freezer for about 8 hours.
2. Add quartered strawberries to blender, then add the chilled mix, salt and eight ice cubes. Pulse the

blender five times and blend until uniform. Taste and add up to ¼ ounces additional syrup as needed. Blend again, then serve garnished with lime or strawberries, if desired.

PEACH DAIQUIRI
Makes a quart. Recipe is from Food.com.

- Ingredients**
- 3 large peaches, peeled, pitted and halved

- 3 tablespoons sugar
- 1/2 cup light rum
- 2 tablespoons fresh lime juice
- 3 cups crushed ice

Directions

Place first four ingredients in an electric blender and process at high speed until smooth. Add ice and process again until slushy.

BANANA DAIQUIRI
Makes four servings. Recipe is from Food Network.

- Ingredients**
- 2 large bananas, sliced and divided
 - 1 cup coconut milk, divided
 - 1 lime, juiced, divided
 - 1/2 cup sugar, divided
 - 6 cups of ice, divided
 - 4 ounces white rum, divided

Directions

In a blender, add one banana, ½ cup coconut milk, half the lime juice, a quarter cup of sugar, 3 cups of ice and 2 ounces of rum. Blend until smooth, or about one minute. Serve.

Cool Off with White Wines

White wines are wines made from the juice, pulp and skins of grapes that are mainly green or yellow in color, such as chardonnay, sauvignon blanc and Riesling.

Some white wines can be made from darker grapes provided the wort, or the liquid extracted from the grape mashing process, isn't stained. Pinot noir grapes, for example, can be used to make Champagne.

HISTORY

The first traces of wine dates to 7,500 years ago in Iran. In ancient Greece, Hippocrates would prescribe wine to his patients, and in Roman times, the rich gulped a sweet white wine similar to Madeira. In the modern era, viniculture was kept alive by the Catholic church, which needed wines to celebrate Mass. White wines grew in popularity in Germany and Austria during the reign of Charlemagne. The Middle Ages also produced the first Rieslings, and from the 16th century, American white wines were produced in Mexico, Peru, Bolivia and Argentina.

CHAMPAGNE

One of the most famous

white wines is Champagne, the sparkling white wine produced in the Champagne region of France. It is produced from pinot noir, pinot meunier and chardonnay grapes, along with pinot blanc, pinot gris, arbane and petit meslier grapes. There are more than 100 Champagne houses and 19,000 smaller vineyards in the

Champagne region. In 2023, the Champagne industry shipped more than 300 million bottles.

PINOT GRIGIO

Another popular white wine is pinot grigio or pinot gris. The grape has a pinkish-gray hue and has been grown since the Middle Ages in the Burgundy region. Today, it's

grown around the world, thriving in cooler climates. Pinot grigio wines are generally medium- to full-bodied wines with a rich, sometimes floral, bouquet. They're typically crisp and light, which makes them a good choice for summer.

SAUVIGNON BLANC

This green-skinned grape

comes from the Bourdeaux region of France, but is now planted around the world. It produces a crisp, dry white wine with notes ranging from grassy to tropical. Sauvignon blanc wines were one of the first fine wines to be bottled with a screwcap. It pairs well with chicken, turkey and seafoods, as well as soft cheeses such as feta or chevre.



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Cookout Cocktail Pairings

Summer’s swelter brings out the grills and outdoor parties.

Try out these great grilling recipes paired with cocktails at your next cookout.

STICKY RIBS

Recipe is from Food Network.

Ingredients

- 1/4 cup light brown sugar
- 2 tablespoons granulated sugar
- 1 teaspoon chili powder
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- Kosher salt and black pepper
- 3 pounds baby back ribs
- 2 cups barbecue sauce

Directions

1. Preheat the oven to 300 degrees. Combine the brown sugar, sugar and spices in a bowl. Place the ribs on a piece of foil large enough to fold over and seal, then place them on a baking sheet. Sprinkle the dry rub over the top of the meaty side of the ribs. Wrap the foil around the ribs and seal tightly. Bake until the meat is tender, about 2 hours.

2. Heat the barbecue sauce in a small pan over medium heat until warm. Remove the ribs from the oven and open the foil pack. Remove the ribs from the foil and pour any juices into the barbecue sauce. Mix to combine, and simmer until thickened.

3. Heat a grill to medium-high heat. Slice the ribs into single-bone pieces and brush with barbecue sauce. Place the ribs on the grill and



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cook until grill marks appear. Brush with more sauce and remove from heat.

KENTUCKY MULE

Makes one drink. Recipe is from Bulleit Frontier Whiskey.

Ingredients

- 1 1/4 ounces bourbon
- 1/2 ounce fresh lime juice
- Ginger ale
- Lime wedge

Directions

Build the drink in a chilled copper cup. Stir and garnish with a lime wedge.

LEMON AND HERB MARINATED GRILLED CHICKEN THIGHS

Serves four. Recipe is from The Food Network.

Ingredients

- Juice and zest of 4 lemons, plus

- 2 whole lemons

- 5 sprigs of fresh rosemary, finely chopped

- 5 sprigs of fresh sage, finely chopped

- 3 cloves of garlic, smashed and finely chopped

- 1/2 teaspoon crushed red pepper

- Extra-virgin olive oil
- 8 chicken thighs, trimmed of excess fat

- Kosher salt

Directions

1. In a small bowl, combine the lemon juice and zest, chopped herbs, garlic, red pepper and ½ cup of olive oil. Whisk to combine.

2. Place the chicken in a flat, wide dish in a single layer. Add the herb mixture and turn to coat. Cover and refrigerate overnight.

3. Preheat the grill. Brush and oil the grill to clean it. Remove the chicken from the marinade and brush off any excess herbs and oil. Season the chicken with salt and drizzle with fresh olive oil.

4. Cut 2 whole lemons in half and cut the tips off the ends. Place the chicken, skin side down, on the preheated grill. Place the lemons, flesh side down, on the preheated grill. Grill the chicken for 3-4 minutes and then rotate the chicken 90 degrees to create a crosshatch patter. Grill for 3-4 minutes. Turn and grill for 4-5 minutes. Check for doneness, then turn the lemon halves over to grill for 2-3 minutes. Serve the chicken and lemons together.

SAUVIGNON BLANC PUNCH

Makes 1 drink. Recipe is from Liquor.com.

Ingredients

- 3 ounces sauvignon blanc
- 1/2 ounce Aperol
- 1/2 ounce grapefruit juice
- 1/2 ounce lemon juice
- 1/4 ounce simple syrup
- Club soda, chilled, to top

Directions

1. Add all the ingredients except the club soda into a shaker with ice. Shake until well chilled. Strain into a highball glass filled with fresh ice.

2. Top with club soda and stir briefly to combine.

Spicy Cocktails for Summer

Summer brings the heat, and it's not just the temperature.

Try these spicy cocktails to punch up your summer drink menus.

FIRECRACKER

Makes one drink. Recipe is from Liquor.com.

Ingredients

- 2 1-inch cubed watermelon chunks
- 1 1/2 ounces aged rum
- 1/2 ounce triple sec
- 1/2 ounce lime juice
- 1/2 ounce simple syrup
- 1/6 teaspoon cayenne pepper
- Lime wedge to garnish

Directions

- In a mixing glass, muddle the watermelon. Add the remaining ingredients and ice. Shake well to chill.
- Strain into a cocktail glass. Garnish with a lime wedge.

SPICY MANDARIN MARGARITA

Makes one drink. Recipe is from ByEvie.

Ingredients

- 1/2 ounce agave
- 1/2 ounce lime juice
- 1 ounce mandarin juice
- 2-3 Fresno pepper slices
- 1 ounce Cointreau
- 2 ounces tequila blanco
- Habanero sugar and Fresno pepper slices to garnish

Directions

- Rim the side of a rocks glass with agave and coat with habanero sugar or any other sugar. Put in the freezer to chill.
- In a cocktail shaker, add the agave, lime juice, mandarin juice, Fresno peppers and muddle.
- Add Cointreau and tequila with ice. Shake



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- to chill.
4. Strain into the prepared rocks glass over fresh ice. Top with a Fresno pepper slice.

WATER MARY

Makes one drink. Recipe is from Grey Goose Vodka.

Ingredients

- 1 1/2 ounces vodka

- 1 1/2 ounces tomato juice
- 1 1/2 ounces watermelon juice
- 1 ounce aged sweet vermouth
- 1/2 ounce lemon juice
- 1/2 ounce mustard vinegar
- 2 dashes Tabasco

Directions

Roll the ingredients together. Pour into a highball glass. Serve.

ROSA PICANTE MARGARITA

Makes one drink. Recipe is from Patron Tequila.

Ingredients

- 2 ounces silver tequila
- 1/2 ounce Citronge Orange Liqueur
- 1 ounce fresh lime juice
- 1/2 ounce simple syrup
- 1/2 ounce ginger syrup
- 1 bar spoon jalapeno oil or a fresh jalapeno slice
- Rose salt for the rim
- Rose water for topping
- Rose petal for garnish

Directions

- Combine all ingredients in a cocktail shaker and shake to chill.
- Strain into a chilled cocktail glass rimmed with rose sea salt. Top with a dash of rose water.
- Garnish with a rose petal.

PLAYA TAMARINDO

Makes one drink. Recipe is from Hanson of Sonoma.

Ingredients

- 1 ounce habanero vodka
- 1 ounce meyer lemon vodka
- 1 ounce tamarind puree
- 3/4 ounce agave
- Tajin and brown sugar to rim the glass
- Lime wheel, for garnish

Directions

- Make tamarind puree by combining 8 ounces wet tamarind pulp and 2 cups hot water. Let stand for an hour, then break tamarind into small pieces.
- Let soak for 3 more hours before pressing through a sieve. Reserve liquid and discard seeds and fruit.
- Rim a glass with Tajin and brown sugar.
- Combine all ingredients in a cocktail shaker filled with ice. Shake to chill.
- Strain over fresh ice in a glass. Garnish with a lime wheel.