

## Popular Cocktails - I

### Objectives :-

1. To be get familiar with few popular cocktails.
2. To understand the names & recipes of cocktails
3. To understand and remember ingredients and style of making cocktails
4. To understand the name and style of glass in which cocktails to be served.

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HIGHBALL	INGREDIENTS:	RECIPE:
	<p>50 ml Whisky Dry Ginger Ale – to taste</p> <p>Ginger Ale: a carbonated soft drink flavoured with ginger.</p>	<p>Pour the ingredients in high ball glass with ice, stir well, add dry Ginger ale to top</p> <p>Garnish: A green olive on stick or a lemon peel into the glass</p>

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MANHATTAN -Dry	INGREDIENTS:	RECIPE:
	<p>American Rye Whiskey 50 ml Dry Vermouth 20 ml Angostura bitter 1 dash</p> <p>Angostura Bitter: Concentrated herbal alcoholic preparation based on gentian, herbs and spices, produced in the town of Angostura.</p>	<p>Pour the ingredients in mixing glass with ice, stir well, strain into a chilled cocktail Glass</p> <p>Garnish: A twist of lemon or olive</p>

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MANHATTAN -Sweet	INGREDIENTS:	RECIPE:
	<p>American Rye Whiskey 50 ml Sweet (Red)Vermouth 20 ml Angostura bitter 1 dash</p> <p>Angostura Bitter: Concentrated herbal alcoholic preparation based on gentian, herbs and spices, produced in the town of Angostura.</p>	<p>Pour the ingredients in mixing glass with ice, stir well, strain into a chilled cocktail Glass</p> <p>Garnish: A Maraschino Cherry in the glass</p>

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MINT JULEP	INGREDIENTS:	RECIPE:
	<p>35 ml bourbon whiskey Soda to moisten Caster Sugar Mint Leaves Crushed ice</p>	<p>Place sugar and mint leaves in the high ball glass, add little soda, muddle well, add bourbon whiskey and fill the glass with crushed ice. Stir and garnish, serve with straws</p> <p>Garnish: Mint leaves</p>

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OLD FASHIONED	INGREDIENTS:	RECIPE:
	<p>40 ml bourbon whiskey OR Rye Whiskey or Scotch 02 dash of Angostura Bitters 01 Sugar Cube 01 splash of Soda Water</p>	<p>Place sugar and Angostura bitter and splash of soda and whiskey and fill the glass with crushed ice. Stir and garnish</p> <p>Garnish: Slice of Orange and two maraschino cherries</p>

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RUSTY NAIL	INGREDIENTS:	RECIPE:
	<p>25 ml Scotch 25 ml Drambuie</p> <p>Drambuie: Heather, honey and herbs flavored, golden colored, Whisky based Liqueur.</p>	<p>Place both the ingredients in old fashioned glass, stir well and fill with crushed ice</p> <p>Garnish: Garnish with twist of lemon</p>

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WHISKY COLLINS	INGREDIENTS:	RECIPE:
	<p>45 ml Bourbon whiskey 30 ml fresh lime juice 01 dash of egg white 15 ml gomme syrup</p>	<p>Place the ingredients in cocktail shaker filled with ice, shake well, strain into a sour glass or old fashioned glass</p> <p>Garnish: Garnish with slice of orange and maraschino cherry</p>



## References :-

1. **Food and Beverage Service-** 2nd Edition in Oxford Higher Education by [R. Singaravelavan](#).
2. **Food and Beverage Service-** A Training Manual by [Sudhir Andrews](#).
3. **Food and Beverage Service-** 9th edition by [Dennis Lilicrap](#).
4. [www.ihmnotessite.net](http://www.ihmnotessite.net)
5. [www.slideshare.net](http://www.slideshare.net)

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**Thank  
You**

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