

Popular Cocktails - II

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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| WHISKY SOUR | INGREDIENTS: | RECIPE: |
|--|---|--|
|  | <p>30 ml American Rye whiskey 02 teaspoon caster sugar 30 ml Lemon juice Soda water</p> | <p>Place the ingredients in cocktail shaker filled with ice, shake well, strain into a Collins glass and top with Soda water.</p> <p>Garnish: Garnish with slice of orange and maraschino cherry</p> |

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| MARTINI -DRY | INGREDIENTS: | RECIPE: |
|--|---|--|
|  | <p>Gin 50 ml Dry Vermouth 25 ml</p> <p>Vermouth: Aromatized dry white wine flavored with Warm-wood.</p> | <p>Pour the ingredients in mixing glass with ice, stir well, strain into a chilled Martini Glass</p> <p>Garnish: A green olive on stick or a lemon peel into the glass</p> |

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| MARTINI -SWEET | INGREDIENTS: | RECIPE: |
|--|---|---|
|  | <p>Gin 50 ml Sweet (Red)Vermouth 25 ml</p> <p>Vermouth: Aromatized dry white wine flavored with Warm-wood and sweetened with sugar or mistelle.</p> | <p>Pour the ingredients in mixing glass with ice, stir well, strain into a chilled Martini Glass</p> <p>Garnish: A green Maraschino Cherry in the glass</p> |

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| GIN FIZZ | INGREDIENTS: | RECIPE: |
|--|--|--|
|  | <p>45 ml Gin 30 ml fresh lime juice 10 ml gomme syrup 80 ml soda</p> <p>Silver Fizz: with egg white Golden Fizz: with egg yolks Royal Fizz: with whole egg</p> | <p>Shake all ingredients except soda, strain into a highball glass, add soda to top</p> <p>Garnish: A lemon wedge or lemon slice</p> |

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| PINK GIN | INGREDIENTS: | RECIPE: |
|--|---|---|
|  | <p>50 ml Gin 2-3 drops of Angostura Bitter Iced water</p> | <p>Fill Paris goblet or rock glass with crushed ice to chill the glass, remove ice. Place angostura bitter, swirl around the glass, tip out extra, pour the gin, iced water as per guest requirement</p> <p>Garnish: None or a cherry</p> |

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| WHITE LADY | INGREDIENTS: | RECIPE: |
|--|---|---|
|  | <p>30ml Gin 15ml Cointreau 15ml Fresh Lime juice Dash of egg white</p> <p>Cointreau: Brandy based orange flavored clear liqueur from France</p> | <p>Place all ingredients into cocktail shaker, shake well on ice, strain into a cocktail glass</p> <p>Garnish: Twist of Lemon</p> |

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| BETWEEN THE SHEETS | INGREDIENTS: | RECIPE: |
|---|--|--|
|  | <p>15ml Cognac 15ml Cointreau 15 ml white rum ½ fresh lime juice</p> | <p>Shake all ingredients with ice and strain into an old fashioned glass/Cocktail Glass</p> <p>Garnish: Twist of Lime Peel</p> |

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| B & B | INGREDIENTS: | RECIPE: |
|---|--|---|
|  | <p>35ml Cognac 35ml Benedictine</p> <p>Benedictine DoM: Herb flavored brandy based yellow or green colored liqueur from France. More than 27 flowers, berries, roots, herbs in a secret guarded formula.</p> | <p>Stir well on ice in a mixing glass, strain into a liqueur glass or brandy balloon</p> <p>Garnish: None</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**

Name of the Faculty: Rohit Jaswal

Program Name: Bsc. HM/ BHM