

Another Great Recipe from

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Cool Cocktails for Hot Nights

Use a shaker filled with ice. Always pour the ingredients OVER the ice - this sets up an immediate chill.

THE ETERNAL QUESTION: Answer: sometimes you shake, sometimes you stir... either way your technique is key. When shaking:

- Never fill your shaker more than 3/4 full
- Do not shake vertically
- Turn the shaker on its side and shake from side to side.
- A SHAKE = is each single stroke - so there are two strokes for each shake.

Now for the good stuff - Here's a couple of Brandy goodies from 1936. For these - you should chill the glasses.

Brandy Alexander - Classic

- 1 oz Brandy
- 1 oz Fresh cream
- 1 oz Creme de Cocoa
- Don't over ice this one- fill your shaker about 1/2 full with ice - 40 shakes - strain into chilled glass and serve.
- Garnish with a shake of nutmeg or grated chocolate. This is the classic.

There are some more modern variations for the adventurous:

- Alexander's Sister: Substitute crème de menthe for the crème de cacao.
- Gin Alexander: Blend equal parts gin, white crème de cacao, and heavy cream.
- Parisian Blond: Blend equal parts rum, Curaçao, and heavy cream.
- Velvet Hammer: Substitute triple sec for the brandy.

Between the Sheets - Gin Version

- 1 oz brandy
- 1 oz dry gin
- 1 oz curacao
- 2 dashes lemon juice
- Pour ingredients over ice in shaker - 25 shakes - strain into chilled glass and serve.
- Garnish with lemon twist.

Between the Sheets - Rum Version

- 1 oz brandy
- 1 oz rum
- 1 oz Cointreau
- 2 dashes lemon juice
- Pour ingredients over ice in shaker - 25 shakes - strain and serve

Garnish with lemon twist