

# COCKTAILS, ANYONE?

## Blackberry Sangria

In a 2 qt. pitcher, mix:

- 1 ¼ cups Best Vineyards Blackberry Liqueur
- 1 cup Unsweetened Pink Lemonade (made from powder - no sugar)
- 1/3 cup Pink Grapefruit Juice
- 1/3 cup Bar Syrup (sugar water)
- ¼ cup Best Vineyards Vodka

Stir. Add 2 cups clear soda (such as Sprite or 7-up). Fill with ice to two quart line on pitcher. Serve immediately. Straw optional.

\*\* Can be made ahead of time. Mix first 5 ingredients and chill until ready to serve. Add soda & ice before serving.

## Peach Sangria

In a 2 qt. pitcher, mix:

- 1 ¼ cups Best Vineyards Peach Liqueur
- 1 cup Unsweetened Pink Lemonade (made from powder - no sugar)
- 1/3 cup Pink Grapefruit Juice
- 1/3 cup Peach Puree (we used Master of Mixes/Finest Call brand)
- ¼ cup Best Vineyards Vodka

Stir. Add 2 cups clear soda (such as Sprite or 7-up). Fill with ice to two quart line on pitcher. Serve immediately. Straw optional.

\*\* Can be made ahead of time. Mix first 5 ingredients and chill til ready to serve. Add soda & ice before serving.

## Eclipse Spritzer

Fill a 9oz. rocks glass with ice. In a cocktail shaker, combine:

- 2 oz. Best Vineyards Limoncello
- 2 oz. Cranberry Juice

Shake. Pour into rocks glass and top with clear soda. Enjoy!

## Apple Pie a la Mode

Fill a 9oz. rocks glass with ice. In a cocktail shaker, combine:

- 2 ½ oz. Best Vineyards Caramel Apple Liqueur
- 2 ½ oz. Cinnamon Apple Juice \*\* (recipe below)
- ½ tablespoon vanilla

Shake. Pour into rocks glass. Now sit back and relax.

\*\* Cinnamon Apple Juice – Pour 2 qt bottle Apple Juice into 3 qt. pot. Add 5 to 10 whole sticks of Cinnamon. (Do not use ground cinnamon.) Bring juice to a near boil. Remove from heat and let cool. Return juice to original 2 qt bottle and add 2 cinnamon sticks to the bottle. (This will help identify this bottle of juice contains cinnamon.) Store in refrigerator for up to 2 weeks.



## Spicy Bloody Mary

Fill a 9oz. rocks glass about half way with ice. In a cocktail shaker, combine the following:

- 1.5 oz. Best Vineyards Jalapeno Vodka
- 3.5 oz. Master of Mixes Loaded Bloody Mary Mixer \*\*

Shake. Pour into rocks glass and garnish with olives, celery, a slice of bacon, or the garnish of your choice. **AWESOME!!**

\*\* The Master of Mixes Loaded Bloody Mary Mixes has it all. It has tomato juice, horseradish, celery, pickle juice, lime juice, cucumber, and so much more.



## Mango Pina Colada Slushy

In a large glass, mix:

- 2 cups [Best Vineyards Mango](#) wine
- ½ cup Master of Mixes Pina Colada Mixer

Fill a blender with ice. Pour mixture above over ice til just covered. Blend on medium to highest setting until no ice chunks remain. Carefully pour into serving glasses. (Beware of the brain freeze.)

## Sweet & Fruity Concord Slushy

In a large glass, mix:

- 2 cups [Best Vineyards Concord](#) wine
- ½ cup Master of Mixes Red Sangria Mix

Fill a blender with ice. Pour mixture above over ice til just covered. Blend on medium to highest setting until no ice chunks remain. Carefully pour into serving glasses. Garnish, as desired. (Want more fruitiness, add 1 or 2 tablespoons frozen grape juice concentrate.)



## Strawberry Lemonade Slushy

In a large glass, mix:

- 2 cups [Best Vineyards Illudium Q-36](#) wine
- ¼ cup Master of Mixes Strawberry Puree Mix
- ¼ cup Bar Syrup (or any other type of Sugar syrup) add more or less as desired

Fill a blender with ice. Pour mixture above over ice til just covered. Blend on medium to highest setting until no ice chunks remain. Carefully pour into serving glasses. Garnish, as desired. (Beware of the brain freeze.) (Want more fruitiness, add a handful of fresh overripe strawberries while blending.)

## Blood Orange Peach Slushy

In a large glass, mix:

- 2 cups [Best Vineyards Peach](#) wine
- ¼ cup Master of Mixes Blood Orange Margarita Mix
- ¼ cup Finest Call Blood Orange Sour mix

Fill a blender with ice. Pour mixture above over ice til just covered. Blend on medium to highest setting until no ice chunks remain. Carefully pour into serving glasses. Garnish, as desired.

# Best Vineyards Bourbon Slushy

In a large pitcher, mix:

- 3 cups strong brewed tea
- 1 cup Bar Syrup (or any other type of Sugar syrup to sweeten the tea)
- 3 cups Best Vineyards Indiana Straight Bourbon
- 2 - 12 oz cans frozen lemonade concentrate, thawed
- 1 - 12 oz cans frozen orange juice concentrate, thawed

Stir ingredient well. Fill a blender with ice. Pour mixture above over ice til just covered. Blend on medium to highest setting until no ice chunks remain. Carefully pour into serving glasses. Garnish, as desired.



Pour remaining slushy mixture into a clean empty milk jug and store in refrigerator for later. Keep up to 1 week.

Don't have a blender? Pour mixture into a large bowl or jug with lid which can be placed in the freezer. Add an equal amount of water to your container. Place in freezer and freeze for 4-6 hours. Stir and freeze for another 2-4 hours. Remove from freezer about 30 minutes before serving. Stir and serve.

