

## Class 5

Not only did you learn about Tall Drinks and Shooters, you have just completed an extensive refresher quiz.

In this class you will learn how to create and or learn the following:

1. Frozen drinks
2. Cream drinks
3. Coffee drinks
4. Flamed drinks
5. List of cordials

You will also review the extensive list of Cordials.

### ***Frozen drinks***

#### **Mixing Frozen Drinks**



1. Fill the glass that you intend to use with ice. Then pour that ice into the blender.
2. Pour approximately 2 ounces of the liquor. Pour the mix until it covers the ice.
3. Turn the blender on high and listen! When you cannot hear the ice blending the drink is done.
4. Use a bar spoon to scoop the ice from the blender into the glass. If the drink is too thick, add some of the thin part of the mix such as bar mix for the Strawberry Daiquiri and pineapple juice for the Pina Colada, then blend. If the drink is too thin, add more ice, then blend.



Ask the customer if they would like whipping cream. If so garnish with a cherry.  
*The Island Oasis system will be explained further in class.*



#### **FROZEN STRAWBERRY DAIQUIRIS**

Pour 1 ounce of Light Rum & 1 ounce of Dark Rum into a blender & fill with ice and strawberry daiquiri mix as explained above. GARNISH with whip cream and a Lime Wheel.



#### **FROZEN PINA COLADAS**

Pour 2 oz. of Light Rum into a blender & fill with ice. Add Pina Colada mix as explained above. GARNISH with whip cream and a Cherry.

#### **FROZEN MARGARITAS**

Same as the Margarita recipe except put all ingredients into the blender and then blend with ice until frozen. GARNISH with a lime wheel.



## FROZEN MUDSLIDES

The Frozen Mudslides vary in different establishments. Some use a rocks glass and the drink is measured and poured into the blender with ice with the same recipe as if it were on the rocks. Some establishments add milk, cream or ice cream and use a tall glass. If you are using ice cream as the base, it is likely you will be required to use chocolate syrup to rim the glass. Ask the customer if they would like whipping cream before putting it on top because Bailey's used in the drink is cream!

## Cream drinks



### Mixing Cream Drinks

1. Chill the cocktail glass.
2. Pour liqueurs and 3 ounces of cream into glass mixing cup.
3. Shake and strain into cocktail glass.



- **GRASSHOPPER**  $\frac{3}{4}$  oz. Green Crème De Menthe,  $\frac{3}{4}$  oz. White Crème De Cacao, 3 oz. cream, shake & strain into a Cocktail Glass.
- **BRANDY ALEXANDER** 1  $\frac{1}{4}$  oz. Brandy &  $\frac{3}{4}$  oz. Dark Cacao, 3 oz. cream, shake & strain into a Cocktail Glass. GARNISH with a sprinkle of nutmeg.

- **PINK LADY**  $\frac{3}{4}$  oz. Gin &  $\frac{3}{4}$  oz. White Crème De Cacao, splash of grenadine, 3 oz. of cream, shake & strain into a Cocktail Glass.
- **PINK SQUIRREL**  $\frac{3}{4}$  oz. Cream De Nona &  $\frac{3}{4}$  oz. White Cacao, 3 oz. of cream, shake & strain into a Cocktail Glass.

## Coffee drinks



- **KEOKE COFFEE** - Brandy, Kahlua & Dark Cacao
- **JAMAICAN COFFEE** - Dark Rum & Tea Maria
- **DUTCH COFFEE** – Vander Mint
- **ITALIAN COFFEE**- Amaretto
- **MEXICAN COFFEE** - Kahlua
- **IRISH COFFEE** - Irish Whiskey
- **SPANISH COFFEE** - Brandy & Kahlua

GARNISH with whip cream and a cherry.

## ***Flamed drinks***

### **The Secret of Flaming**

*The secret to setting brandy (or other high alcohol spirits) aflame is first to warm it and its glass until almost hot.*

1. Warm a glass by holding it by its stem above the flame or electric coil on your stove until your glass feels warm. You can try running hot water on the “outside” of the glass to warm it up.
2. Pour a shot of liquor into the warm glass. The liquor needs to be 80 proof or higher.
3. Carefully ignite a match and bring the fire as close to the shot as possible. This may take a few tries, as the shot gets warmer.
4. Once it ignites, what is burning is the alcohol. If you wait a minute and it goes out, the liquid that is left has very little alcohol left.

**ASK YOUR MANAGER FOR PERMISSION TO MAKE THESE DRINKS!!**

### ***Cordial list***

- **AMARETTO**- Almond flavor brandy.
- **ANISETTE**- Black licorice flavor.
- **BAILY’S IRISH CREAM**- **Whiskey based** made from 1day fresh cream.
- **BENEDICTINE**- **Cognac base** made by the monks of the 16th century contains a variety of herbs roots and other secret ingredients.
- **BLUE CURACAO**- Same as Triple Sec but blue in color; **orange flavor**.
- **CAMPARI**- Aperitif/aromatic.
- **CHAMBORD**- **Raspberry** flavored (small round bottle)
- **CHARTEUSE**- **Herbal brandy base**; pungent
- **CINNAMON SCHNAPPS**- **Cinnamon** flavor used in fireballs with Tabasco sauce
- **COINTREAU**- A fine **orange** liqueur replaces Triple Sec in Margaritas and is used in Cosmopolitans.
- **CRÈME DE ALMOND**- Rich **nutty** almond.
- **CRÈME DE BANA**- **Banana** flavor (Golden Dream)
- **GREEN CRÈME DE MENTHE**- **Peppermint**
- **WHITE CRÈME DE MENTHE**- **Peppermint**
- **CRÈME DE CACAO WHITE OR DARK**- **Chocolate** flavored dark is used in Brandy Alexanders & **white** is used in Grasshoppers
- **CRÈME DE CASSIS**- Burgundy color made of **black currants**; served on the rocks or mixed with vermouth
- **DRAMBUIE**- **Scotch** base honey flavored used in Rusty Nails
- **FRANGELICO**- **Hazelnut** flavor in a maple syrup looking bottle; use often in coffee drinks
- **GRAND MARNIER**- **Orange** flavored made from Cognac. Served in a brandy snifter; used in Grand Gold Margaritas
- **GALLIANO**- Italian liqueur; has a **mild spicy** unique taste sensation; tall thin distinctive bottle; used in Harvey Wallbangers, International Stingers, Golden Cadillac
- **GOLDSCHLAGGER**- **Cinnamon** flavored, 107 proof and has real gold fragments; used for chilled shots