

## After 8's

After finishing a delectable dinner can sometimes leave your guests feeling wanting for something to ease them into the evening...

After-dinner drinks can settle the stomach and ease guests into gentle conversation over candle light with good friends. Many people have no idea what they should have in their liqueur cabinet to satisfy guests. Since many liqueurs are quite expensive, trying to anticipate your guests' likes and dislikes can be costly.

What I would suggest is providing the basics in interesting recipes that utilize what you have. More often than not 4 liqueurs are really all you need to provide a variety of commonly enjoyed late-night drinks.

Whether you are planning to create some coffee based drinks or some room temperature cocktails here are a few products that will make your entertaining easier: Kahlua, Amaretto, Bailey's and Grand Marnier. Frangelico is also a commonly requested product that is also extremely versatile.

Basically, the liqueurs above allow for various flavours coffee, almond, creamy coffee/chocolate, orange and hazelnut, many of which are used in hot cocktails with a coffee base. Here are a few of my favorites:

### Nutty Night

1/3 oz. Kahlua

1/4 oz. Amaretto

1/4 oz. Frangelico

### Sundown

1/2 oz. Grand Marnier

1/2 oz. Bailey's

Layer the Baileys on top in a shooter glass

### JJ's Double Double

1 cup of Coffee

1/4 oz. Frangelico

1/4 oz. Grand Marnier

1/4 oz. Bailey's