

After Dinner Drinks By the Pool

Well, we have got some great weather for entertaining right now and I thought I would touch upon some after dinner drinks that work great after a barbeque!

First, sweet drinks do not tend to go over very well when it is very hot and humid out. Try to keep whatever you serve very cold, which will cut down on the apparent sweetness of each drink. Ice is a must!

Secondly try to mix some complimentary flavours instead of straight shots. Keep fruit flavours together and nut and coffee together when making these drinks. The biggest factor is to keep it simple.

Don't be afraid to add a garnish either such as a cut chocolate covered orange peel to the side of the Mocha Ice drink listed below.

I don't want you to go out and buy a ton of liqueurs that will sit in your cabinet for years. So, I have put together some recipes with products that most people have in their bars.

The whole idea of an after dinner drink is to help in the digestion of the food so we will not be making drinks that have a complex flavourings to them.

Saphora

$\frac{3}{4}$ oz. Frangelico

$\frac{1}{4}$ oz. Courvoisier

Served on ice

Mocha Ice

$\frac{1}{2}$ oz. Kahlua

$\frac{1}{2}$ oz. Amaretto

$\frac{1}{2}$ oz. 2% Milk

1 Shot of Espresso

1 Served over ice

Lemon Ice

$\frac{3}{4}$ oz. Lemoncello

$\frac{1}{4}$ oz. Triple Sec

Served over ice

Garnish with 3 Raspberries

Blue Lemon

$\frac{3}{4}$ oz. Hpnotiq

$\frac{1}{4}$ oz. Lemoncello

Serve over ice

Garnish with a Canned Mandarin Orange Segment

