

California Dreaming!

I recently got back from a trip to Los Angeles and Las Vegas. While there I tried out the local drinks of choice and I found a couple of unusual mixes that I thought I would pass on to you this week.

Many of the martini bars that I spent time in offered various drinks that I had never heard of. What I found, was that they were traditional cocktails that used blended fruit juice mixes to give a refreshing twist to classic recipes.

I found that these fruit mixes were generally a blend of 2-3 fruits. This bespoke attitude to bartending ensures that the ingredients do not separate while sitting. While this does take time it is certainly worth the wait. The recipes below are listed with the quantity of fruit that will have to be blended to make the drink.

Here are a few that I thought you might like:

Yellow Bird

1 oz. Malibu Rum
½ oz. Bacardi Rum
½ a banana
5 Strawberries
3 Rings of Pineapple

A Screwed Driver

1 oz. Vodka
3 oz. Freshly Squeezed Ugly Fruit Juice
2 Rings of Pineapple
Built over Ice

A Berry Cosmopolitan

1 oz. Vodka
2 oz. White Cranberry Juice
¼ cup of Blueberries
¼ cup of Raspberries
Blend juice and shake with vodka