

Pitcher Drinks By The Pool

I think finally, summer is here to stay in Canada and poolside entertainment will be heating up shortly. Poolside entertainment brings with it the constant walking trail from the table to the kitchen and back again. This instant traffic circle can be reduced by serving pitchers and some innovative cooling methods for drinks.

Pitcher drinks are great and can serve up to 8 people per jug easily with most size glasses. There are a few things to keep in mind however, when preparing pitchers of any kind of drink.

The tendency when making pitcher drinks is to pour too much alcohol into the pitcher when making the recipe. My suggestion to avoid this is to take an erasable marker and put labeled dashes on the side of the pitcher. First draw a line 1.5 – 2 inches from the top rim of the pitcher (this allows room for the ice). Next, draw a line at the half way mark between the top line and the bottom of the pitcher which is merely for reference. Now you can look at your recipe and fill in the lines in proportion and serve.

Garnishes play a very important role in pitcher drinks. Many fruit not only brighten the presentation but they can also add a huge burst of flavour after they are allowed to soak in the drink for a while. Strawberries, raspberries, limes, oranges and lemons are great for this. When you are dealing with fruit that has a tough surface like blueberries or cherries, slice them in half and add them to the mix...take out the pits and seeds!

As each pitcher sits on your table keep stirring so that separation does not occur and the cool ice has a chance to affect all of the liquid equally in the jug. To help keep the jug cool and to minimize the dilution of the recipe from melting ice keep a bowl full of ice to place the jug into. This will allow for the jug to stay cold inside and out.

Another way to keep your drinks cold is to make your pitcher into an ice sculpture....but you will have to wait for next week.