



TENNESSEE  
WORLD  
AFFAIRS  
COUNCIL

### **Cocktails with a Global Flair**

On the occasion of our Global Trivia Night we're pleased to share a selection of cocktails with an international flavor courtesy of our friend Angela at the Peoria Area World Affairs Council.

We hope you enjoy our trivia nights and lift our glasses with a "Cheers!"

Cheers!

Please drink responsibly.

#### Black Forest Hot Cocoa

1.5 oz good Kentucky Bourbon

.75 oz cherry liqueur

4 oz hot chocolate

Top with marshmallow, whipped cream, even cherries!

Of course, many favorites go well in hot chocolate. Try Peppermint Schnapps, Irish Cream, Kahlua, Crème de Cacao, Grand Marnier, or others – drink responsibly!

#### Hardtack

2 oz good Irish whiskey

.5 oz spiced red wine (see recipe next)

4 dashes black walnut bitters

Peppercorns for garnish

#### Spiced red wine

1 bottle (750 ml) red wine

2 tbsp black peppercorns

8 oz sugar

Mix wine and peppercorns in pan on stovetop. Reduce over low heat to half.

Stir in sugar until dissolved. Strain and store in refrigerator.

#### Ligroni

1 oz Cranberry liqueur

1 oz gin

.75 oz sweet vermouth

Chill over ice. Add 1-2 dashes of bitters if preferred.

### Peppermint White Russian

.75 oz vodka  
.75 oz Kahlua  
.75 oz peppermint schnapps  
.5 oz half and half

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1 oz Kahlua  
1 oz Bailey's Irish Cream  
Pour Kahlua in narrow glass. Carefully spoon Irish Cream on top for a two-layered look.

### Mocha Martini

35 ml vodka  
15 ml Crème de Cacao  
25 ml espresso  
5 ml simple syrup  
Espresso beans to garnish  
Chocolate syrup to garnish.  
Drizzle chocolate syrup lightly inside a cocktail glass. Refrigerate to chill.  
Shake all ingredients in a cocktail shaker. Strain into a well-chilled glass.

### Bees knees (adapted from Cookie and Kate)

.5 oz honey syrup  
1 oz lemon juice  
2 oz gin  
Lemon twist for garnish  
Make honey syrup by mixing equal parts honey and water. Warm in microwave or on stovetop until honey completely stirs into the water.  
Use a vegetable peeler to make strips of zest for garnish.  
This is an old recipe that was created to hide the taste of gin brewed in a bathtub "back in the day." If you don't like gin, you can use vodka. If you want a spritzer, you can split this recipe into two glasses and top with Champaign, or you can top this recipe with club soda for one long sipping drink.

### Australiana Spritz Cocktail (adapted from JetSetter Magazine)

20 ml Dry Gin  
20 ml White Vermouth  
30 ml Prosecco  
60 ml soda water  
2 lime wedges  
1 rosemary sprig  
Squeeze the lime over the ice before pouring the liquid in the glass  
Garnish with fresh rosemary sprig

### Old Fashioned with a twist

50 ml dark rum  
3 dashes Angostura Bitters  
10 ml sugar syrup  
20 ml Granny Smith apple juice/cider

Strip of orange peel to garnish

Drink recipes borrowed from The Manual ([themanual.com/food-and-drink](http://themanual.com/food-and-drink))

Please drink responsibly.