



Hallowe'en Cocktails

The following recipes have been culled from various sources and adapted for the majority of pubs in the UK. There are a few specialist ingredients, which you shouldn't have too much difficulty sourcing.

Zombie

Ingredients

- ½ measure white rum
- 1½ measures golden rum
- 1 measure over-proof rum (Woods etc)
- 1 measure lime juice
- 1 teaspoon pineapple juice
- 1 teaspoon papaya juice
- 1 teaspoon caster sugar

Instructions

Stir together all these ingredients (the juice in the recipe is what mixologist David Embury calls the "mystery ingredient"; it can be pineapple juice, passion fruit nectar, coconut milk, apricot, or cherry brandy - just about anything this side of cough mixture will do) except the over-proof rum and pour into a 14oz Collins or Slim Jim glass $\frac{3}{4}$ full of cracked ice. Float the over-proof rum as a lid (by pouring it into a spoon and gently dipping it under the surface of the drink). Garnish with a mint leaf (either straight or dipped in lime juice and then caster sugar) and/or fruit. (A particularly fetching touch: On a toothpick, impale a lemon slice or pineapple cube between two maraschino cherries and lay this fruit kebab atop of the drink).



Love at First Bite

Ingredients

- 25ml vanilla vodka
- 1 tbsp sour apple liqueur
- 2 tsp butterscotch schnapps
- 25ml apple juice
- 1 tsp grenadine
- candy floss cobweb, to garnish

Instructions

Place the vodka, apple liqueur, butterscotch schnapps, apple juice and grenadine into a cocktail shaker, add a handful of ice and shake well. Strain the cocktail into a coupette (or margarita) glass and garnish with the candy floss cobweb.

Brain Haemorrhage

Ingredients

- ½ measure peach schnapps
- ½ measure Irish cream liqueur
- 1 tsp grenadine syrup

Instructions

Pour the peach schnapps into a shot glass, top with the Irish cream liqueur (this will create a curdled effect) then add the grenadine. Perfect for a pub Hallowe'en party, this looks like a brain floating in your shot glass!



Witchcraft

Ingredients

- 25ml black sambuca
- 1 tbsp lemon juice
- 2 tsp vanilla extract
- 25ml blackberry liqueur
- 25ml apple juice

To garnish

- 1 tinned lychee
- ½ tsp strawberry jam
- 1 blueberry

Instructions

Place the vodka, lemon juice, vanilla syrup, blackberry liqueur and apple juice into a cocktail shaker filled with ice and shake well. Pour into a cocktail glass.

To garnish, cut a small hole into the lychee. Fill with strawberry jam, then stick the blueberry into the jam to create an 'eyeball'. Float the 'eyeball' in the cocktail and serve.

Drunken Spider

Ingredients

- 1 measure Cream de Cassis
- 1½ measures vodka
- ½ measure triple sec (or Cointreau)
- ½ measure fresh lemon juice
- ½ measure pomegranate juice
- To garnish black liquorice strings & 2 pitted black olives

Instructions

Combine all ingredients in a cocktail shaker add crushed ice, shake, strain into a martini glass (small wine glass will do). Drape 8 cut pieces of liquorice string over the edge of the glass and add the olives.

As always please make sure your customers drink responsibly, these recipes are designed for flavour and not necessarily strength.