



Cocktails

The Conflict of Interest

Acknowledge the conflict but don't fight it; it's too good

- 1 cup sugar
- 1 cup water
- 1 cup fresh lime juice
- 1 ½ cups tequila
- ½ cup Cointreau
- 1 64-ounce bottle cranberry juice cocktail
- Thinly sliced limes
- Fresh cranberries
- Crushed ice

In a 1-quart saucepan, heat the sugar and water over medium heat until the sugar is dissolved. Remove from heat, let cool, and pour into a very large heatproof pitcher. Cover and refrigerate for at least 20 minutes. Add lime juice, tequila, liqueur, and cranberry juice cocktail to the syrup in the pitcher. Mix well; then refrigerate until serving time.

Rub the rims of glasses with lime wedges then dip the rims in a salt/sugar combo. Fill glasses with crushed ice and pour margarita mixture. Garnish with a thin slice of lime and a few fresh cranberries.

The Probate

So complex

- 10 cilantro leaves
- 4 1-inch chunks of fresh pineapple
- 2 wheels of jalapeno about ¼-inch thick
- ¾ ounce simple syrup (1 part sugar to 1 part water. Boil until sugar is dissolved.)
- 2 ounces blanco tequila
- ¾ ounce fresh lime juice

Muddle the cilantro, pineapple, and jalapeno in the bottom of a shaker with the simple syrup. Add the tequila and lime juice and shake with ice until chilled. Strain twice through a fine-mesh sieve into a double rocks glass filled with ice, and garnish with a small piece of pineapple.

The Source

California all the way

There are conflicting stories as to the origin of the Mai Tai, but the most popular is that it originated in California at the famous restaurant Trader Vic's. The owner served it to his Tahitian friend who exclaimed, "Maita'i roa ae," meaning "very good," and the name stuck. Alternatively, it could have been created by Donn Beach (Don the Beachcomber). Either way, it's sourced to California through and through. Here's a recipe for the Source (aka the original Mai Tai):

- 2 ounces Jamaican rum
- ½ ounce orange curacao
- ¾ ounce fresh lime juice
- ¼ ounce French Garnier orgeat
- ¼ ounce simple syrup
- Crushed ice

Shake the rum, orange curacao, lime juice, orgeat, and simple syrup with ice cubes until chilled. Strain into a glass filled with crushed ice. Garnish with a thin slice of lime and an orchid.

The Irrevocable Trust

One sip and there's no going back

- 6 mint leaves
- ¾ ounce fresh lime juice
- 1 ounce simple syrup
- 1 ½ ounces aged rum
- 2 dashes Angostura bitters
- 2 ounces champagne

Muddle the 6 mint leaves with the lime juice and simple syrup in the bottom of a shaker. Add the rum and bitters and fill the glass with ice. Shake well and double strain through a fine-mesh sieve into a martini glass. Top with champagne and garnish with a mint leaf.

The Exemption

Nonalcoholic — everyone qualifies

Deduct the tequila from the Conflict of Interest and you'll have a refreshing and beautiful drink.