



KEAN MILLER
LIBATIONS



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ATTORNEYS AT LAW

A close-up photograph of a glass filled with a vibrant red cocktail. The glass is covered in condensation droplets. A slice of fresh pineapple is perched on the rim, and several green mint leaves are floating in the drink. The background is dark and out of focus, with some blurred red and green elements. A white rectangular box with a thin gold border is centered over the glass, containing the word 'COCKTAILS' in a gold, serif font.

COCKTAILS

Tequila Mule	04
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TEQUILA MULE

INGREDIENTS

1½ shots (1.5 oz.) chilled tequila
*(my favorite is Herradura
Blanco/Silver)*

1 shot (1 oz.) fresh lime juice
(from about 1 lime)

4 oz. chilled ginger beer *(my favorite
is Gosling's Ginger Beer)*

1 lime wedge

DIRECTIONS

Add all ingredients to an 8-ounce cocktail glass with ice.

Gently stir and garnish with a lime wedge.

Variations:

In a pinch when you don't have ginger beer, this is also good with regular ginger ale.

If you don't have fresh limes for lime juice, add a teaspoon of concentrated sweetened lime juice like Rose's lime juice, which is especially good if you use ginger ale instead of ginger beer.

This is also delicious with a few thin slices of jalapeño (seeds removed) and muddled in the glass before mixing. It adds a little extra spice.



BLUEBERRY LEMON DROP MARTINI

 1 Serving

 5 Minutes

INGREDIENTS

10-12 fresh blueberries

3 oz. vodka

1 oz. simple syrup

1 thin lemon slice

1 oz. freshly squeezed lemon juice

DIRECTIONS

Add blueberries, simple syrup and lemon juice to the shaker. Using a muddler, muddle the blueberries completely.

Add the vodka and some ice to the shaker. Shake until thoroughly mixed and chilled.

Strain into a martini glass and garnish with a lemon slice and blueberry.



6 Servings



5 Minutes

MÉMÈRE'S RUM PUNCH

INGREDIENTS

2 c. orange juice

2 c. pineapple juice

1 c. grapefruit juice

1/3 c. lime juice

Grenadine syrup to taste

Light rum to taste

DIRECTIONS

Add all ingredients to a punch bowl and gently stir. You can add confectioners sugar to sweeten it up further.

Serve cocktail with ice.



10-12 Servings



8 Hours

MOCHA PARTY PUNCH

INGREDIENTS

½ c. instant coffee
2 c. sugar
3 c. hot water
2 qt. whole milk
2 Tbsp. vanilla

1 - 5½ oz. can Hershey's
chocolate syrup
½ gal. vanilla ice cream
Cool Whip
Nutmeg

DIRECTIONS

In a large punch bowl, stir coffee, sugar and hot water together until dissolved; let cool.

Add milk, vanilla and chocolate syrup and stir. Refrigerate overnight.

Stir well, as chocolate will settle to the bottom. When ready to serve, fold in ice cream.

Top with Cool Whip and sprinkle nutmeg. Great for parties or showers.

 1 Serving

 5 Minutes

RD'S FAMOUS BELGIAN BLOODY MARY

INGREDIENTS

1 qt. Clamato	1 Tbsp. hot sauce
3 Tbsp. Worcestershire sauce	1 Tbsp. Pickapeppa
1 Tbsp. lime juice	1 Tbsp. Tiger Sauce
1 Tbsp. lemon juice	2 oz. vodka of your choice

DIRECTIONS

Mix all ingredients together.

Serve over ice.

Note: I usually eyeball $\frac{1}{3}$ vodka and $\frac{2}{3}$ mix.

Variations: Use tequila for a Bloody Maria, gin for a Bloody Bull and bourbon for a Bloody Derby.

Optional garnishes and seasonings: celery, cucumber, bell pepper, horseradish, ketchup, olive juice, celery salt, Cajun seasoning, lemon pepper, cucumber infused vodka is preferred, but you can also use tomato, citron, pepper or plain vodka



CLASSIC SAZERAC

INGREDIENTS

½ oz. simple syrup

Herbsaint or absinthe

2½ oz. Sazerac Rye whiskey

1 lemon peel

Peychaud's Bitters

DIRECTIONS

Fill a lowball glass with ice to chill. Set aside.

In a mixing glass, add simple syrup*, rye whiskey, 3 dashes of bitters and ice. Stir until chilled and combined (20-30 seconds).

Empty the ice from the lowball glass. Pour a splash of Herbsaint into the glass and swirl to coat the inside of the glass. If any Herbsaint remains in the glass after swirling, discard the remaining Herbsaint.

Strain the whiskey combination into the lowball glass.

Twist the lemon peel over the glass and run the peel on the rim of the glass. Peel can also be dropped into the drink or discarded.

**Add more simple syrup if you prefer a sweeter Sazerac.*



20-25 Servings (4-5 oz. each, small cup)



40 Minutes

SPARKLING BLACKBERRY ROSEMARY PUNCH

This can be made as an alcoholic or nonalcoholic punch.

INGREDIENTS

2 pints (4 c.) fresh blackberries

1 Tbsp. minced fresh rosemary, plus
sprigs of fresh rosemary for garnish

$\frac{2}{3}$ c. sugar

$1\frac{1}{3}$ c. water

4 bottles (750 mL each) champagne,

Prosecco or other sparkling wine
*(substitute ginger ale for nonalcoholic
version - chilled)*

Ice ring or ice cubes

DIRECTIONS

You will need a punch bowl that will hold at least 1 gallon of liquid.

If using an ice ring, make sure to make it the night before. Use no more than a $\frac{1}{2}$ -cup of the blackberries and a few sprigs of rosemary in the ice ring.

Place 3 cups of blackberries in a saucepan with the minced rosemary, sugar and water.

Mash the blackberries a bit. Let simmer over medium heat for approximately 20 minutes until somewhat reduced.

Strain the mixture through a fine-meshed sieve to remove the solids. The solids can be discarded *(or put on top of ice cream!)*.

Cool the sauce to at least room temperature in the refrigerator. Place the cooled sauce in a punch bowl and add the sparkling wine *(or ginger ale if making nonalcoholic punch)*.

Add the ice ring or 2 cups of ice cubes. Float the extra blackberries *(those that were not used in the sauce or the ice ring)* and rosemary sprigs on top.





4-6 Servings



4 Hours

CHAMPAGNE SANGRIA

INGREDIENTS

2 lbs. strawberries, hulled and sliced 4 c. lemonade
1 lemon, sliced 1 c. white rum
1 bottle white wine 1 c. champagne

DIRECTIONS

Combine all ingredients in a glass pitcher, except 1 cup of champagne. Refrigerate for 4 hours.

Add 1 cup of champagne. Pour into glasses and add fruit.

Top off with more champagne, if available, and add garnish.



4-6 Servings



5 Minutes

CAJUN MARGARITA

INGREDIENTS

1 - 12 oz. package of Minute Maid
limeade frozen concentrate
Water

Tequila (*preferably silver tequila*)
1 - 16 oz. bottle of Corona Extra beer

DIRECTIONS

Empty limeade concentrate into a pitcher.

Fill empty concentrate container with water and add to the pitcher.

Fill at least $\frac{1}{2}$ of the empty frozen concentrate container with tequila and add to the pitcher.

Add Corona beer. Stir contents thoroughly.

Serve on the rocks.



WATERMELON PIMM'S CUP



2 Servings



5 Minutes

INGREDIENTS

2½-3 c. watermelon

½ lime

4 oz. Pimm's

Ice

4 oz. good ginger beer or ginger ale

1 cucumber, sliced

DIRECTIONS

In a blender, pulse and then strain watermelon.

Add juice from ½ lime, Pimm's and ice to a shaker. Shake well for 1 minute.

Pour into glasses until ¾ full and top with the ginger beer, ice (*cucumber or regular*) and sliced cucumber.

Cucumber ice: Quarter part of a cucumber and place in an ice tray with water. Freeze for at least 12 hours. Slice the remaining cucumber for additional garnish.

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