

## Spirits



**41045 Ouzo** is a strong-flavoured Greek aniseed liquor. Drink neat or mixed with carbonated drinks.

**Instructions:** Pour the contents of this bottle into a 750ml bottle. Fill 3/4 full with vodka and shake the bottle. Top up the bottle and shake until the contents have fully blended.



**41081 Tequila** - Tequila is a Mexican cactus spirit from the city of Tequila. Serve straight, with lemon and salt, or in mixed drinks. Try this Tequila Sunrise; 1/2 fill a tall glass with ice. Add 30ml of Tequila. Top up with orange juice and stir. Pour 10ml Grenadine on top. Garnish with 1/2 slice of orange, a cherry and a straw.

### Margarita

1 part lime juice  
1 part tequila  
1/2 part Triple Sec

Sometimes sugar or a sweet syrup is added, sometimes more tequila. It can be frozen or shaken, served in a glass with a salt rim (wipe the edge of the glass with a lime slice, then invert it on a napkin lightly dusted with kosher or sea salt; pick it up quickly to avoid getting too much on it) or garnished with fresh lime. There is no absolute, perfect recipe, although many bartenders claim theirs is both the original and the best. The margarita is traditionally served in a stemmed, large, wide-mouth, shallow cocktail glass.

Margaritas may be served frozen as well; run the ingredients through the blender with ice to make a sweet-tart slushy drink. You can also add other fruit juices or fresh fruit to the blender.

### Tequila Sunrise

2 oz Tequila  
4 oz Orange juice  
2 dashes (3/4 oz) Grenadine

Pour tequila and orange juice in a highball glass. Add ice and stir. Tilt the glass and pour the Grenadine down the side. The Grenadine should fall to the bottom of the glass, and then rise up slowly. Garnish with an orange slice. This drink is sometimes stirred gently.