

Simple Elements

Easy Cocktail

DRINKS TO MAKE
AT HOME

*“Feel like a Bartender with These Easy
Cocktails”*

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Introduction

Any day of the week, after a long days work, relaxing with a nice cocktail can be the best way to wind down. Cocktails are also an excellent party drink as it is quick and easy to prepare and all you need is a blender or shaker and for some recipes, you just need a glass (preferably with some ice!).

With modest effort, it's possible to learn how to make a slew of delicious cocktails. You don't have to be a bartender to do it. You just have to mix the right ingredients in the right amounts.

Here's some awesome cocktail recipes that you can easily slay.



Lemon Drop Martini



This cocktail is perfect anytime, but especially after a long day at work where you need something to perk you up. It's also great for hangover recovery!

Preparation Time: 3 minutes

Serving: 1



Lemon Drop Martini

INGREDIENTS:

- 1 ½ ounces of Vodka
- ½ ounce of lilac simple syrup
- ¾ ounce squeezed lemon juice
- sugar for rim (optional)
- sliced lemon for garnish



PREPARATION:

1. Pour the ingredients into a cocktail shaker or spill proof wine tumbler.
2. Add on ice cubes.
3. Give it a good shake.
4. Pour out your martini into your preferred cocktail glass. Use a strainer while pouring.
5. You can use rim cocktail glass with sugar. Just wipe a piece of lemon around the rim and dip it into a dish of granulated sugar.
6. Add sliced lemon on the rim of your glass for garnish. Enjoy!



Gin Rickey



It's one of the most refreshing gin cocktails you can mix up and as far as alcoholic mixed drinks, one of the lowest in calories, too.

Preparation Time: 3 minutes

Serving: 1



Gin Rickey

INGREDIENTS:

- 2 ounces of gin
- ½ ounce of squeezed lime juice
- 4 ounces of club soda
- lime wedge for garnish



PREPARATION:

1. Fill a highball glass or wine tumbler with ice cubes.
2. Pour your gin and lime juice over the ice.
3. Next, pour over the soda.
4. Put your lime wedge for garnish. Enjoy!



Rum Plus Coke



A rum and coke is a tropical cocktail that uses the flavors of rum and cola in equal measures. Whilst there are many variations to this mixture, rum and coke remains one of the most popular drinks at our bar.

Preparation Time: 3 minutes

Serving: 1



Rum Plus Coke

INGREDIENTS:

- 2 ounces of dark rum
(you can use light rum too)
- 4 to 6 ounces of Coke
- lime wedge for garnish



PREPARATION:

1. Fill a highball glass or wine tumbler with ice cubes.
2. Pour over the rum into the ice.
3. Add the Coke.
4. Garnish with a lime wedge. Serve and enjoy.



Kir Royale



On a warm summer evening, when the sun is going down and you're trying to decide on what cocktail to have, the Kir Royale is always a winner.

Preparation Time: 3 minutes

Serving: 1



Kir Royale

INGREDIENTS:

- 5 ounces Champagne
- ¼ ounce Creme de Cassis
- cherries or raspberries for garnish



PREPARATION:

1. Pour the Crème de Cassis into a wine glass or wine tumbler.
2. Slowly top with champagne.
3. Garnish with a cherries or raspberries. Serve and Enjoy!



Mojito



When it comes to cocktails, there's nothing more refreshing than a good mojito. Make your very own Cuban Mojito in just 5 minutes!

Preparation Time: 5 minutes

Serving: 1



Mojito

INGREDIENTS:

- 2 ounces light rum
- 2 teaspoons sugar
- 2 to 3 ounces soda
- 6 to 8 fresh mint leaves
- 1 lime
- Mint sprig for garnish



PREPARATION:

1. Add sugar, mint leaves, and a splash of soda into a highball glass or wine tumbler.
2. Use a muddler to press the ingredients until the sugar dissolved and the flavor of the mint released.
3. Cut your lime in half. Squeeze the juice of the other half into the glass.
4. If you want to, you can drop the other half of you lime into the glass or tumbler.
5. Pour the rum into the glass and give it a nice stir.
6. Fill your glass with ice cubes and top with soda.
7. For garnish, put a small sprig of mint. Enjoy!



Mimosa Cocktail



Mimosa cocktail is a lovely brunch or breakfast drink as well as a potent potable that will definitely add some sparkle to every celebration.

Preparation Time: 3 minutes

Serving: 1



Mimosa Cocktail

INGREDIENTS:

- ½ ounce Triple Sec
- 1 ½ ounces fresh orange juice
- 3 ½ ounces Champagne (chilled)
- orange slice for garnish



PREPARATION:

1. Add Triple Sec and fresh orange juice into the champagne flute or wine tumbler.
2. Top up the glass with your chilled Champagne.
3. Garnish with a fresh slice of orange. Enjoy!



Gin and Tea Cocktail

Gin and tea? Yes, you heard that right. The combination of gin and black tea seems to be a totally random mix. But when this amazing mix comes together then it is hard to take your eyes off it.

Preparation Time: 3 minutes

Serving: 1



Gin and Tea Cocktail

INGREDIENTS:

- 1 ½ ounces London dry gin
- 2 ounces Earl Grey tea, freshly brewed and chilled
- 1 splash lemon juice
- 4 mint leaves
- 1 teaspoon granulated sugar
- Lemon wedge



PREPARATION:

1. In a glass or wine tumbler, put the mint leaves and sugar. Muddle until sugar get dissolved and release the mint flavor.
2. Fill your glass with ice cubes then pour the gin and chilled tea and lemon juice.
3. Give it a nice stir.
4. Top with a lemon wedge for garnish. Serve and enjoy.



Moscow Mule



A Moscow Mule is a delicious cocktail made with vodka, fresh lime, and ginger beer. It is one of the favorite bar drinks, but who would've thought that you can easily mix this at your home? Spare 3 minutes of your time and voila! Some refreshing Moscow Mule for everyone!

Preparation Time: 3 minutes

Serving: 1



Moscow Mule

INGREDIENTS:

- 2 ounces vodka
- ½ ounce of freshly squeezed lime juice
- 4 ounces ginger beer
- Lime wedge for garnish



PREPARATION:

1. In a copper mug, glass or wine tumbler filled with ice cubes, pour the vodka and lime juice.
2. Top with ginger beer and garnish with lime wedge. Enjoy!



Strawberry Vodka Lemonade



Strawberry Vodka Lemonade is the epitome of summer. It's a refreshing drink that has just enough sweetness and sourness. The vodka gives it an extra kick so you don't need to add much else.

Preparation Time: 3 minutes

Serving: 1



Strawberry Vodka Lemonade

INGREDIENTS:

- 4 sliced medium strawberries
- 1 ½ ounces vodka
- 3 ounces freshly squeezed lemonade
- Sliced strawberries for garnish



PREPARATION:

1. First, muddle the sliced strawberries in a tumbler or old-fashioned glass.
2. Add ice cubes followed by vodka.
3. Pour the freshly squeezed lemonade on top.
4. Garnish with strawberry slices. Serve and enjoy.



Summer Shandy

The most refreshing summer beer that can be made at home! Whether you're serving it just before dinner on a hot day, or with your favorite grilled food in the backyard, you'll enjoy this brew for its low alcohol content and familiar citrusy, slightly bitter flavor.

Preparation Time: 3 minutes

Serving: 1



Summer Shandy

INGREDIENTS:

- ½ (12-ounce) can or bottle beer
- 6 ounces lemonade
- Lemon slice for garnish



PREPARATION:

1. In a tumbler or pint glass, pour out the beer until it's half full.
2. Next, fill your glass with lemonade.
3. Garnish with thinly sliced lemon. Serve and enjoy.

